

# Provisioner

NOVEMBER 16, 1957

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# Provisioner

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$9.00. Single copies, 30 cents. Copyright 1957 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



# News and Views

## THE NATIONAL PROVISIONER

Vol. 137 No. 20

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### New Tools Sought

The bruising impact of the current revolution in livestock production and meat processing and distribution, which has been felt most keenly this year by the larger meat packing companies, will ultimately affect those concerns which today, because of location, simple organization or inherent low costs, occupy a more favorable position.

Where there is action, reaction usually follows. We can already spot several organizations which, although they may have lagged in adaptability never lacked ability and vitality, and tomorrow may show their large and small competitors, as well as the mass retailers, how adequate margins and good profits can be earned in the meat and other food industries.

To survive in this revolution the whole industry will need new thinking, new processes and new tools. Therefore, it is encouraging to learn that leading engineers of the industry have already held their first conference on the further mechanization and automation of processing operations in meat plants. In reporting the conference the American Meat Institute said:

"The conference was called by the committee on engineering and experimentation of the American Meat Institute, largest and oldest trade association in the meat trade. Among the specific areas mentioned as 'virgin territory' for the design and manufacturing of automatic machinery were: the hog de-hairing operation; automatic positioning; cutting of pork products; automatic sausage and bacon manufacturing processes.

"Since meat packers process 125,000,000 animals each year, with gross sales totaling \$11,000,000,000, engineers feel a challenging new market is opening for designers and manufacturers 'who can take the long, imaginative view' at the meat requirements of the USA's expanding population."

**A New Meat Inspection** ordinance now pending before the St. Louis board of aldermen may render unnecessary the test case challenging the validity of the present ordinance, which prohibits the sale of meat in that city unless it has been inspected by St. Louis or federal meat inspectors. The new measure was scheduled for its second reading on November 15. It would permit the sale of meat inspected by other political subdivisions, such as cities and counties, if their standards of inspection and enforcement are equal to those of St. Louis. In addition to the reciprocity provisions, the bill spells out more clearly the city's sanitation specifications and makes other revisions in the present regulations.

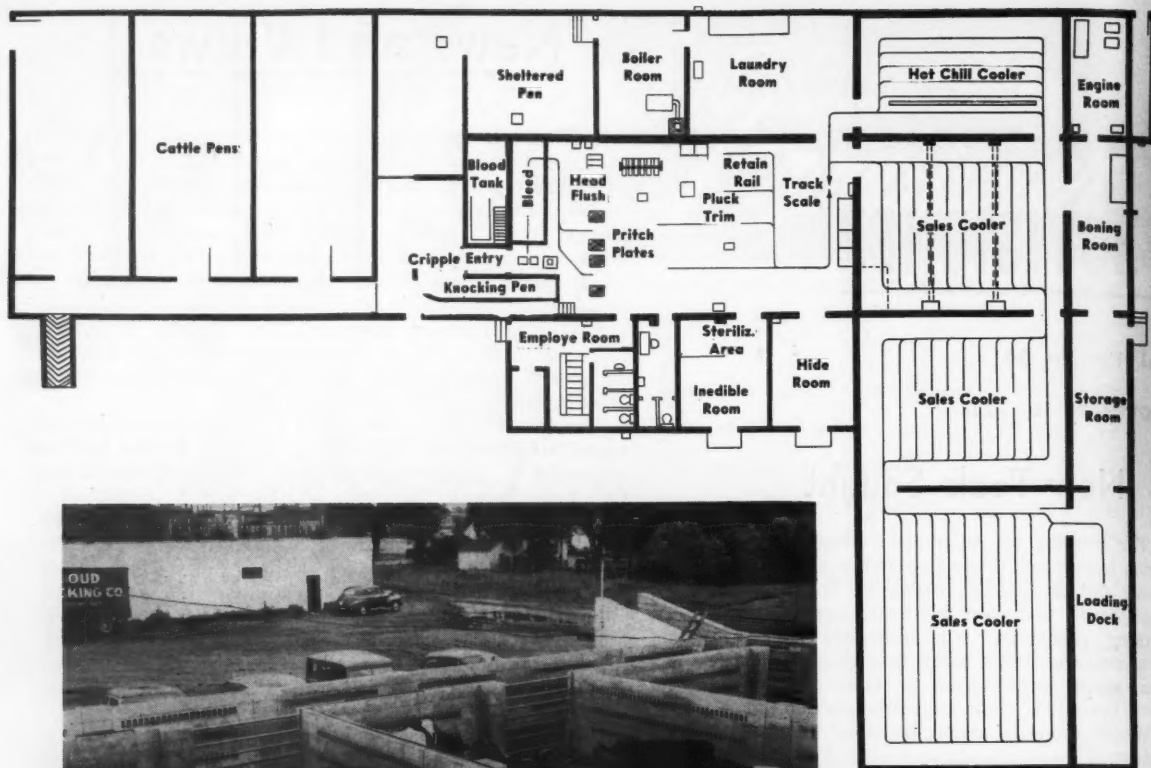
The fact that the present St. Louis ordinance does not permit reciprocity of inspection is the basis for the test case originated by Charles Q. Oldham of Oldham's Farm Sausage Co., Lee's Summit, Mo., who said the law is discriminatory. Judge David W. FitzGibbon of the Court of Criminal Correction in St. Louis upheld the ordinance last month on appeal by the city from a ruling of Municipal Judge Robert Dowd, who had held it unconstitutional. Because of the proposed new ordinance on the docket of the board of aldermen, Judge FitzGibbon late last week deferred until November 22 his ruling on a motion for a rehearing in the Oldham case. The measure (board bill 387) had its first reading on November 8 and there was no opposition.

"All the city officials who are involved in this case are cooperative and helpful," said Oldham, who is a city official himself as mayor of Lee's Summit. "We seem agreed that an unwanted situation should be changed. A modern, up-to-date ordinance will take care of that." Oldham's plant, which slaughters hogs and produces about 1,000,000 lbs. of pork sausage annually, is operated under Kansas City and Lee's Summit inspection. The state of Missouri also regulates sanitation of all establishments where meat is slaughtered although the state has no meat inspection law providing for ante and post mortem inspection of livestock. The state's food and drug laws incorporate USDA standards for meat products.

**National Defense** spending must be increased by "a very considerable figure" to meet the threats posed by Russian satellite and missile achievements, President Eisenhower said in his second address to the nation on "Science and Security." The President did not say how much more defense money he will seek from Congress but he indicated that some broad categories of federal domestic spending will have to be cut out or deferred because of military needs. "We will have to make some tough choices," he said. Mr. Eisenhower, while not mentioning tax cuts specifically, left little doubt that they will be shelved and hinted at a possible renewal of deficit spending. The people "will not sacrifice security, worshipping a balanced budget," he said.

The possibility of economic controls was mentioned by other Administration leaders in Washington. The American people may have to surrender "some small marginal freedoms" in stepping up the organization of the nation's resources, Secretary of State Dulles told the National Defense Executive Reserve. The organization, made up of industrialists and representatives of agriculture, labor and the professions, is trained in defense mobilization planning and procedures. Senator Homer Capehart (R-Ind.) told the group that the present threat calls for legislation providing standby emergency economic controls. While he is opposed to government controls over free enterprise, the senator said, there comes a time when price, wage, rent and other economic controls are necessary to protect the national economy against "the forces of panic and runaway inflation that inevitably come with great emergencies."

a



ABOVE: Floor plan of St. Cloud plant including the cattle pens. LEFT: Holding pens are built of cement block and have light weight aluminum gates. The smooth surfaces reduce bruising. BELOW: Aerial view of the packinghouse showing main plant, office, garage and livestock hauling and delivery fleet. Sewage treatment plant which can be seen in background belongs to the city of St. Cloud.





THREE STEPS in splitting carcass in hoist positions. A single saw is used for the two beds.

## Minnesota Plant Has Some Different Ideas

WITH the completion of a fifth expansion program, the St. Cloud Packing Co. plant at St. Cloud, Minn., has become a federally inspected establishment and cooler space has been doubled. During the project the plant structure was completely remodeled and cattle dressing capacity was increased.

Andrew Neutzling, who established the business in 1942, began his career as a butcher under his father's direction in 1915 and operated a retail market in St. Cloud. (The family has been in the meat business since 1860.) The packing operation started in a 20 x 80 ft. structure with a slaughter rate of ten cattle per week. The original plant's dressing floor now houses the laundry with its washer, spin and tumble dryers and ironer, which are used to cleanse shrouds and employees' work clothing. Neutzling comments that the laundry, which is managed by a part-time employee, has proved to be a paying investment.

In the expansion work the efficiency of the dressing operation was materially improved. Revision began with the cattle holding pens. The old pens were replaced with modern units built of cement blocks and floored with roughened concrete. The pens are divided into three sections and a driveway extends from the receiving chute, equipped with a ramp adjustable to different truck heights, to the built-in knocking pen. The use of concrete blocks and aluminum tubu-

lar gates should virtually eliminate the bruising of animals in the holding enclosure.

Cattle are driven up the ramp to the built-in knocking pen and, after stunning, are dumped through an air-operated door onto the shackling area. Management has elected to use compressed air to power a number of operations since it believes that the maintenance cost of such a system is generally low.

The area where the stunned cattle are dumped is separated from the dressing floor proper by a series of

pipe posts set in the floor. The barricade will prevent the escape of animals from the knocking or cripple section, but there is sufficient room between the posts to allow a man to slip between them.

The bleeding area is curbed and the bleeding rail doubles back on itself as it clears the curbing. The rail feeds two spurs that terminate at the pritch plates. As can be seen on the floor plan, there is plenty of room to double dressing capacity within the same general area since

[Continued on page 33]



VIEW OF FLOOR with knocking pen and protective barricade in background. Large bar in foreground is a rigid spreader used to give carcass stability during splitting.





ABOVE (1): Chipboard is put in bottom of basket, sides and bottom are lined with butcher paper and unit is placed on metal tray for easy movement over roller conveyor. INSET: Driver's route sheet showing number of baskets in and out.

Route								Date							
Customer	Number	Bask Out	Box	Bale	Load	Pkg	Bask In	Customer	Number	Bask Out	Box	Bale	Load	Pkg	Bask In

**A**BOUT a year ago Braun Brothers Packing Co. of Troy, Ohio, drew up plans for a delivery system employing baskets as shipping containers.

"The basic reason that prompted management to investigate the possibilities of using wire baskets lay in the very nature of today's packinghouse products, about 75 per cent of which are packaged in some form in the manufacturing or packaging departments," comments Alan J. Braun, vice president. "Packaging small orders is a version of packaging packages. Actually, filling small orders sometimes involves breaking a larger package, such as a loin box, in order to get two or three of the cuts that are required by the customer.

"We had found in our operation that larger orders posed no special problems since the product could be sent in the original shipping container, i.e., loin box, 24-lb. unit of sliced bacon, etc. It was the order that contained less than the shipping container lot that needed the special packaging. Two loins, four smoked butts, three baked loaves, one stick of bologna and 10 lbs. of ribs—that represents an order of about 80-lb. size that needs a special container."

A committee consisting of Nick Braun, office manager; Charles Houck, general sales manager, and Herman Hoppe, plant superintendent, studied the problem. They decided that the only practical way to employ baskets

2. End view of order assembly line. At extreme right is the turnaround table for transferring shipping containers from one conveyor to the next.



3. Employee places some film-packaged hams in shipping baskets which are stopped at the smoked meats station.



would be to go to the system 100 per cent, using them for deliveries to supermarkets and small stores alike and leaving the baskets with the stores upon delivery for later pickup, unless the customer wanted the baskets unpacked to check in his merchandise.

After examining several containers now on the market, it was decided to use the Rudd basket together with a chipboard bottom insert and a kraft paper liner. However, the important problem of accounting for the containers was still unsolved.

The committee determined that the firm's I.B.M. equipment could be employed to print on each invoice the number of baskets due and the number delivered. The plan called for the truck driver to mark in the number returned and this information would be processed through the machines so as to maintain a running record for each account in the course of the I.B.M. invoicing operation. The processing of basket-control data through accounting equipment, and printing the balance of

6. View of order assembly line at one point. Conveyor section in center foreground rests on the pan of a scale.

7. Check register is adding the weights on the order which must check with the total weight registered at this point.

the baskets due and the number delivered on the invoice as a routine procedure, was a method which had never before been used in the industry. After carefully reviewing the procedures, and having determined that this phase of the operation could be handled as planned, the committee set out to test the use of baskets in the plant, to determine customer reaction to their use for delivery and whether customers would cooperate in returning them.

As a first step, orders were packed for one route only. Before the actual delivery of baskets, the salesman contacted each customer and told him why a change was being made and advantages that would accrue to the customer; namely, no disposal problem, the basket could be used as a retail tote box, would be easy to store in a smaller cooler since the baskets stack perfectly, and the basket would let the product breathe.

During this test period, the baskets "due" and "delivered" were written in on the invoice by hand. After two months of operation, the firm had not lost a single basket and the customer reaction was almost entirely favorable.

Having concluded that the system worked well all routes were converted to basket packing in January, and the IBM basket control operation was put into effect.

4. Large stick product is added to order at this point. Employee holds the board to which order is clipped during assembly.

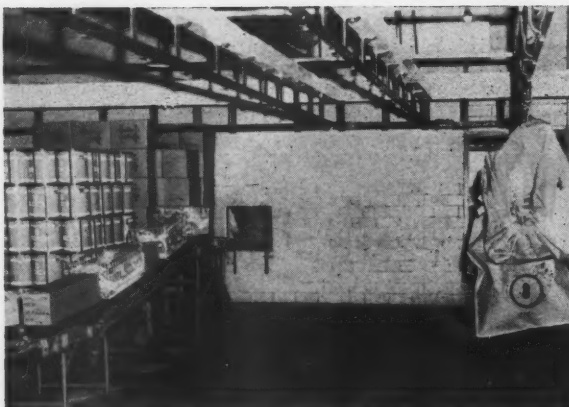
Braun started with 2,600 baskets and, after two months of operation, a count was made and disclosed only seven baskets were missing.

"To be successful the basket system must be introduced as a part of a planned program," says Houck. "The

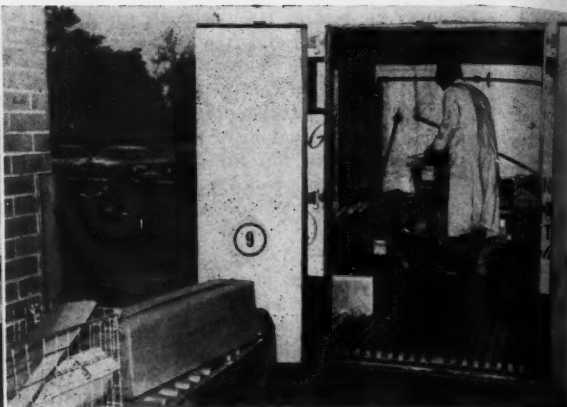


5. Products in boxes are added to the orders at this location.





8. Beef and small stock are assembled here to be added to other elements of the customer's order on the truck loading dock.



9. A powered conveyor carries boxes and baskets through assembly room wall up to the point where the motor truck is loaded.

sales force must be sold on the advantages of the basket for the smaller order; and in turn, must sell the retailer. There is no point in trying to force the basket on a customer as he simply will shop elsewhere."

For the same reason, the firm never gets in a "hassle" with a retailer over the baskets. If the statement of the basket account with each invoice does not secure a normal return there is no advantage in shipping to him in this manner. Some customers do not want to receive wire baskets since they wish to use the shipping containers in their own delivery operation, or they rehandle the order within their own organization and consequently want an expendable container. The customer's desires are always met by Braun Brothers.

"Maintenance problems with the new basket have been almost nil," reports Hoppe. For the most part, cleaning is a routine operation performed with a high pressure hose and a hot rinse.

There is no particular economy in loading the baskets or any gain in pay load. However, there is real economy in lower shipping container cost. "The baskets have already recaptured their cost several times over," emphasizes Nick Braun. Management is convinced the reusable wire basket is a source of great savings even in a market area in which the firm is the only user of this type shipping container.

The internal workings of this system can be seen by following the shipping, delivery and billing sequence.

The Braun plant has a two-shift delivery system. During the day hours, a skeleton crew handles the straight

loads and the will-call customers. The main loading is done during the night by a shipping crew which starts at about 5 p.m.

Product is assembled in a large 12-bay cooler with 200 ft. of roller conveyor that starts at the shipping container assembly point, travels the length of the room, doubles back on itself and terminates at the loading door on the shipping dock.

Products are placed at five central locations along the conveyor, namely the offal station, fresh pork station, smoked meats station, sausage station and pre-pack station. Each station employs one attendant who fills in with all products for which he is responsible.

After the order has been recorded by the order takers on a sales order form (each item in the firm's line is named and coded with spaces for quantity, unit, weight and price), it is immediately routed and assigned a sales order number by an electric stamping machine. These orders, in route sequence, are then forwarded to the IBM department where customer cards, product cards, and sales order number cards are pulled from a tub file. After completion of the pulling operation, the orders, in route sequence, are returned to the shipping floor. Here the container assembler determines what type of container should be used or is requested. If a basket is used, a metal pan is placed on the roller conveyor first. This holds the basket and permits it to ride the rollers. "Without it the basket would tend to jam," states Hoppe.

The sales order form accompanies its container as the order is being assembled. Each station operator enters the

10. Night superintendent John Neves watches order takers record information.



11. Invoices are ready to go with driver in the morning.





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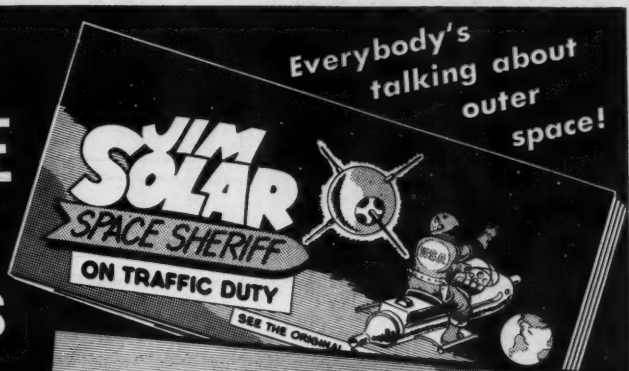
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weight of the product for which he is responsible. This process continues until the order has passed all five weighing stations and arrives at the check weighing station.

The check scaler totals the weight of the items entered on the sales order and checks them against the actual recorded weight on his scale. Both must agree before the order is released. After these weights have been balanced, they are noted on the sales order and serve as an invoicing check for total net weight when the order is billed with the IBM equipment.

The check scaler also enters at the bottom of the sales order the number of baskets, boxes, packages, etc. that each order includes. This same information is also entered on a route sheet (see page 22) by both the checker and the loader. These are matched off after each loading and have been found to produce excellent control.

During this time the rail items, such as beef and small stock, are bled into the order. "All beef moving out of the cooler is wrapped in preformed crinkled kraft paper to give it the maximum protection," declares Houck.

After the order has been assembled,

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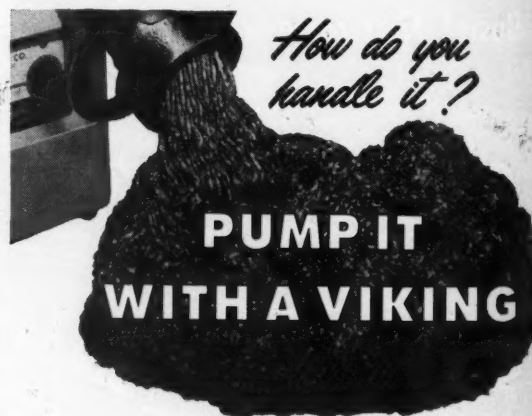
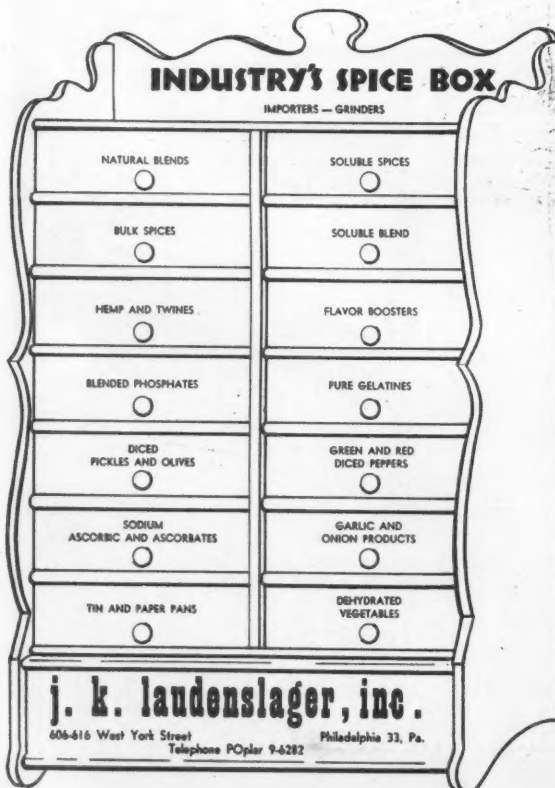
TROY, OHIO

MO. DAY YR.		SALES NO.		CUSTOMER NO.	
7 2 9 7					
		TRUCK STOP		TERMS: NET CASH	
QUANTITY	DESCRIPTION	POUNDS OR CASES	\$	UNIT PRICE	AMOUNT
SALES ORDER NO.		BALANCE		BASKET ACCOUNT TO DATE	
47967				DELIVERED RETURNED	
INVOICE NO.		SALES NO.		CUSTOMER NO.	

INVOICE used in machine billing with space for basket account data at the bottom.

the sales order form goes back to the IBM room where the weight and price information are punched on the product cards that have previously been pulled in sales order sequence. If there is any blank because of back ordering, the operator pulls the product card and enters the ordered quantity only. A shortage sheet is prepared from these cards at the end of the day.

After all product cards have been punched, a sales order number card is punched for each sales order. This order number appears on the sales invoice (see above) together with the invoice number. At the completion of the night billing operation, a numerical sort is made on all sales order numbers. Any missing number is accounted for at this time. The final card punched for each



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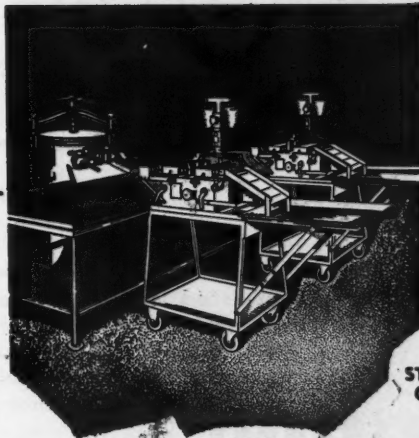
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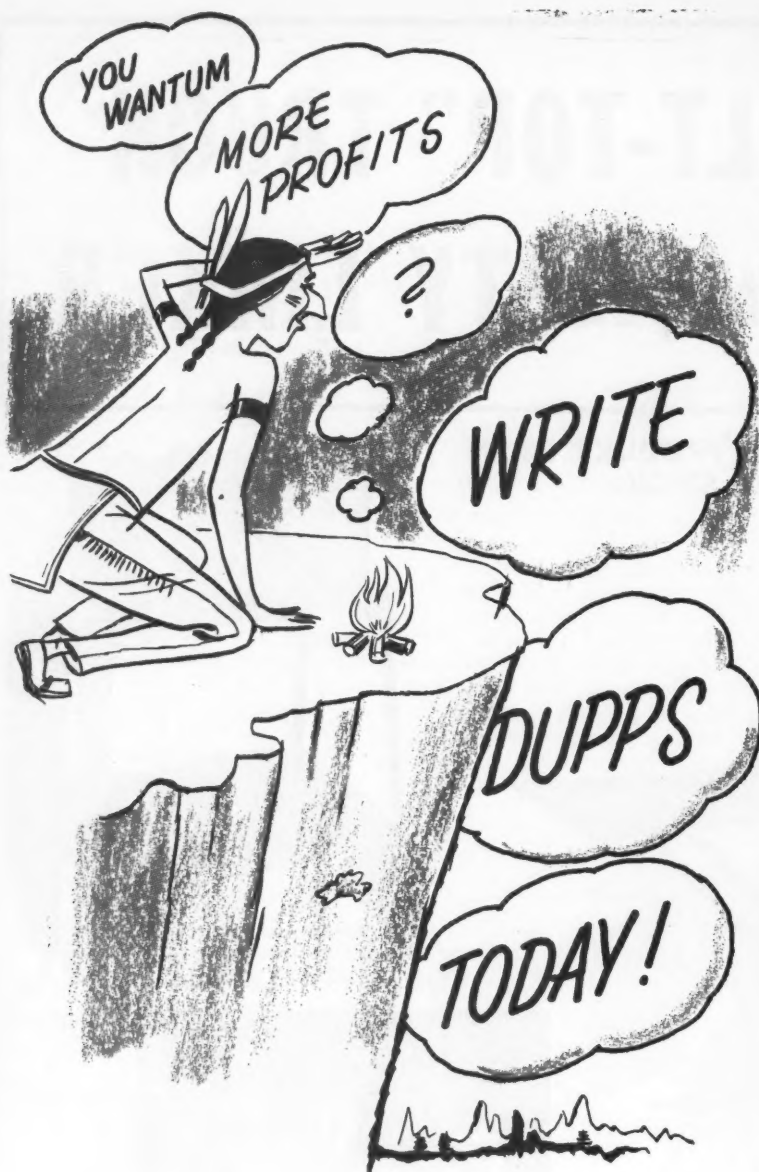
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customer is the basket delivery card. The current order is entered from the sales order which lists the number of baskets shipped. This card, together with "basket balance forward card," make up the information which is entered at the bottom of the invoice.

The route sheet is used by the driver to record the number of baskets he picks up from the customer. Upon his return, the washup man checks the number of baskets on the truck against the tally on the route sheet. The counts must agree. The tally sheet is then forwarded to the IBM department and credit is immediately given to each customer's account. The balance forward card for each account is held in a suspense file until the next delivery to that customer.

In the meantime, the cleaned and refrigerated trucks are brought into position at the six-stall loading dock.

During the loading operation the IBM department is preparing the invoices. Forty-five minutes after the last order is assembled, the machine billing is completed. On the following morning when the driver is dispatched he is given a completed invoice for each of his stops.

On the average a truck will handle from 10 to 20 baskets which constitute about a quarter of its load.

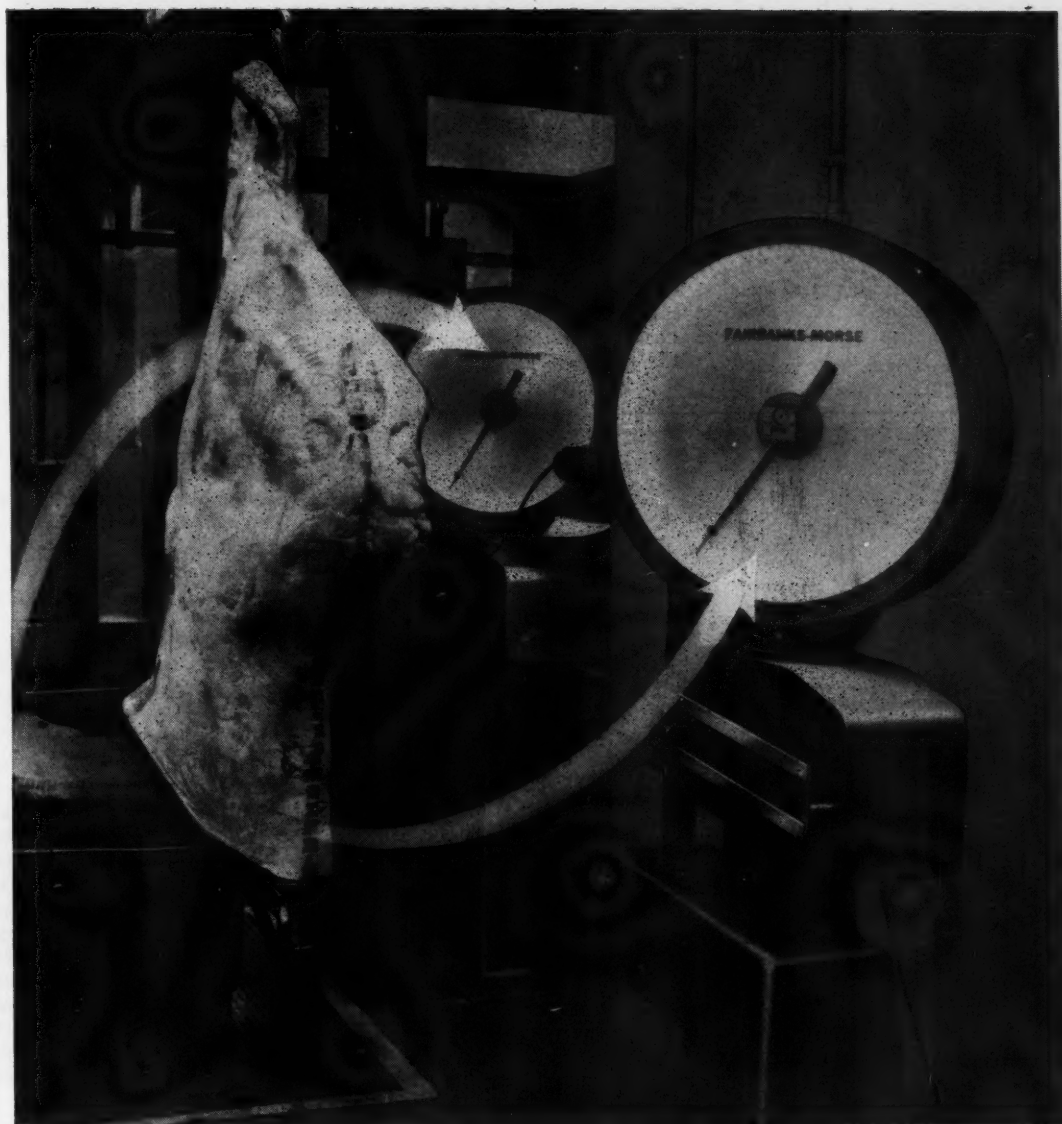
### 'Service With Safety' Theme Of Truck Council Convention

"Service with Safety" will be the theme of the nineteenth annual convention of the Private Truck Council of America, Inc., January 30-31, 1958, at the Sheraton hotel, Philadelphia. The safety theme will be accentuated throughout the program during discussions and panels on "Design for Efficiency," "Maintenance," "Driver Training," "Local Deliveries," "Long Haul Deliveries" and "Interplant Movements."

E. G. Cox, chief, section of motor carrier safety, Bureau of Motor Carriers, Interstate Commerce Commission, will discuss the ICC safety regulations as they affect private truck operators. Other topics on the program include Diesel engines, tubeless tires and truck leasing.

### Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, a Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from October 1, 1957, to December 31, 1957, payable January 1 to stockholders of record on December 16.

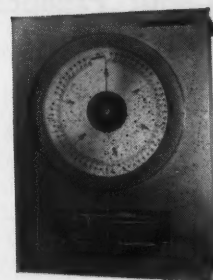


## Either Weigh

Here's a pair of Fairbanks-Morse Floaxial Dial Scales working on the same basic job from opposite directions. The near dial is weighing a side of beef suspended from an overhead conveyor rail. The far dial is part of a conventional built-in platform scale, and there's another beef side on the dolly on that platform. The dial heads swivel at the touch of a finger—in this case to face the camera.

Fairbanks-Morse scales like these are available in mechanical or electronic

models with or without automatic recording. The electronic scales can feed their information to the Fairbanks-Morse Model CDO Read-out Instrument which in turn will "talk" to automatic adding machines, automatic typewriters or motorized tape punches. For fast, accurate weighing and automatic weight accounting, see your Fairbanks-Morse scale expert. Fairbanks, Morse & Co., Dept. MP-11-16 600 S. Michigan Ave., Chicago 5, Ill.



Model CDO read-out instrument will operate automatic adding machine, automatic typewriter, motorized tape punch or other automatic accounting machines.



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## Delph Urges Hide-Leather Research and Promotion; Says Fleshing-Demanuring Is Gaining Popularity

Contribution of 3c per hide by slaughterers and renderers, another 3c per hide by brokers and dealers and a third 3c by tanners and converters would yield an annual fund of approximately \$2,500,000 to be spent in the research, promotion, development and advertising that the hide and leather industries need so desperately, members of the Delaware Valley Tanners Club were told this week by M. A. Delph of M. A. Delph Company, Inc., Indianapolis.

Delph told the tanners that he has had encouraging response to his research-promotion proposal, and that the National Hide Association is trying to arrange an industry-wide meeting to discuss such a program.

In relating his firm's experience with trimming, fleshing and demanuring hides, in conjunction with a fast curing process, so as to improve raw-stock and reduce shipping weight, Delph said:

"We started the process just 13

months ago, and there are now two other dealers and two packers performing the same or a similar operation. One of the tanning machine manufacturing companies told me just a couple of weeks ago that it had 30 of the machines for green hide fleshing and demanuring on order, and that most of the orders were placed by meat packers.

"We have had the utmost cooperation and support from a large majority of the tanning industry. There have been a few, of course, who did not believe in the merit and the economics of the procedure, but the majority feel that the economies have to be there. Through their support it now appears that within a year a fair percentage of the hides will be treated in this manner, and that possibly within the next few years almost all hides will be treated this way.

"We recently, again in our own small way, have been doing some pilot work on other methods of curing these fleshed, demanured washed hides. We are not far enough along with any of these methods to be able to give you anything definite at this time. However, preliminary results from the pilot operation look very promising and encouraging. It appears to us that under volume production conditions hides can be cured within just a few hours, reduced to a minimum shipping weight and can be stored for practically an indefinite period in almost any kind of space. We find these hides can be soaked back after going through this process to their original state in about one hour, ready for liming and tanning.

"We are in an era in which many improvements are being effected and many more can be effected. Therefore, we must adjust to meet these problems. We cannot refuse to accept higher costs; we have no alternative but to pass them on with our product and our service. Shoe manufacturers must get a price for shoes that will justify a price for leather, and tanners must get a price for hides, which in turn will encourage better quality and savings."

### 'Roastees' Now 'Smokees'

Peter Eckrich and Sons, Inc., Fort Wayne, Ind., has changed the names of two products to play up their hickory-smoked flavor. Eckrich "Roastees" now are called "Smokees" and "roasted sausage" has become "smoked sausage." Personal bowling graphs, which give tips on better bowling, are being offered to consumers who mail a Smokees wrapper or smoked sausage band to the firm.



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## St. Cloud Remodels Plant

[Continued from page 21]

the supplementary operations can be moved from their present locations.

The heads are removed, dehorned, washed and then placed on a head inspection rack for movement to the head workup table adjacent to the pluck workup table. Grouping this work in a central location enables one butcher to handle both the head and the pluck.

When the animal is on the pritch plates a metal triangular-shaped chock is placed under the rump where it remains during floor work. Ed Atwater, killing foreman, says that this device steadies the carcass and prevents movement of the hind which, because of its weight, tends to swing. He comments that hide cuts and scores have been held well under 5 per cent.

After the flooring operations, the carcass is moved to the half-hoist section where there are several novel features. With the hide removed from the back, but not from the neck, and with the viscera removed, the carcass is split to the neck with a B & D saw while in the half-hoist position. To accomplish this an extra heavy spreader is used that gives the carcass stability during the splitting. The advantages of this technique, says Neutzling, lie in greater concentration of the butcher's work and improved productivity. His movements are confined to the immediate half-hoist area. Working from floor height, he can manipulate the carcass into the best position for making the split. Only one rail is required for both half- and full-hoist operations. The

saw, equipped with a counterweight, is mounted on a wheeled frame which straddles the gap between the two single rails and is used for splitting carcasses from both beds.

The carcass is landed on the single rail with the aid of a trolley guide. The hide is dropped and the neck section is split with a cleaver. After scribing, washing and shrouding, the carcass is weighed and moved into one of the two hot carcass chill coolers which have a combined capacity of approximately 250 head. In the remodeling program the walls of the dressing and inedible rooms were tiled to a height of 7 feet to ease the cleanup job which is done with mechanical equipment.

Another feature of the dressing floor is the absence of pillars. The overhead load is carried by steel cross beams anchored to pillars in the walls. The absence of pillars and platforms in the dressing area allows greater flexibility in the movement of trucks and butchers as they proceed from one operation to the next. The only platform on the floor is the one that is used for washing and shrouding and this, like the head and pluck workup tables, is located out of the way along the wall.

The inspected plucks are deposited at the pluck table and the remaining viscera are trucked into the adjacent inedible room. Here the ruffle fat is salvaged and the balance of the material is cleaned and placed in metal drums for pickup by a local rendering plant. An air-operated hoist is used to lift the viscera onto the workup table. Hides go into a nearby



PRITCHED-UP carcass is steadied by a triangular chock placed near the rump.

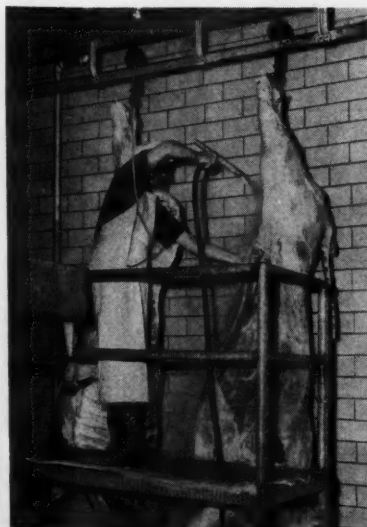
room for inspection and curing.

Tongues are given a close trim before transfer into the hot carcass chill room, which is also used for fancy meat chilling and holding. Because of the firmness and closeness of the trim, the firm always gets a premium for its tongues, say Dan Hughes, assistant to the president. The chilled and shrouded carcasses are moved into one of the sales coolers which have an approximate combined capacity of 450 head.

The firm sells only sides and quarters. Neutzling says that he quit the retail business and does not intend to get back into it through the sale of primal cuts.

The sales coolers are constructed with truss type cross beams supported by pillars in the walls. The dry coil blower type refrigeration units are located above the cross beams that support the members carrying the

WASHING-SHROUDING platform is the only one in use on the beef killing floor.



SUPER VALU Stores representatives Pat Hicks and Carl Lundquist (left and right) select beef with Bob Neutzling of St. Cloud.

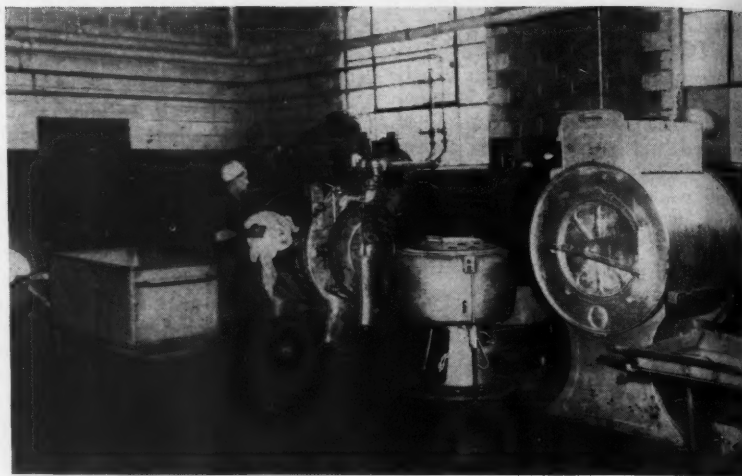


ELECTRIC HEATER used in controlling cooler humidity is located above the rails.



overhead rails. This provides a plenum that effectively intermixes warm air arising from the carcasses with cold air from the ceiling cooling units. Since this air is blown forward above the carcasses, and then drops down, there is no danger of frosting the hinds. Company management reports that the beef is firm and dry and has full bloom.

The rooms are also equipped with humidity control units. A fan in each sales cooler introduces a controlled volume of outside air into the rooms. Since the sales coolers have only one exit close to the loading dock, and this is the door used as the carcasses are moved forward progressively, it was found that the air tended to become dead and to support sliming. After several attempts to correct this condition, Bob Pfelepsen, a St. Cloud refrigeration contractor who installed the whole refrigeration system and maintains it under a servicing contract, devised the technique of introducing fresh air. A fan powered by a 1/2-hp. electric motor introduces 250 cu. ft. of filtered air per minute into each cooler. The fan provides a complete change of air in each cooler four times a day, requiring about five additional tons of refrigeration. Management points out that because of



PLANT LAUNDRY which was original dressing floor of the St. Cloud packinghouse.

the humidity controls there is no excess shrinkage of carcasses in the sales coolers.

No sliming trouble has been experienced since the system was installed and management considers it a worthwhile investment. The cost of power for compressor operation is much less than that of meat lost through trimming. Condensers in the plant's engine rooms are cooled with

deep well water, which has an average temperature of 48° F. Cork is used as insulation with 4 in. in walls and floor and 6 in. in the ceiling of the cooler section.

Meat is loaded on a fully-enclosed dock for delivery by the firm's fleet of seven trucks that make deliveries in the Minnesota market area. Most of these trucks are refrigerated with Thermo-King units. The firm also

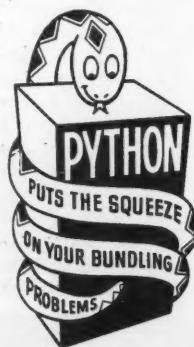


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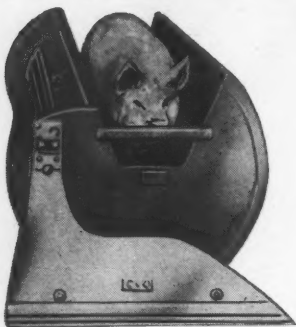
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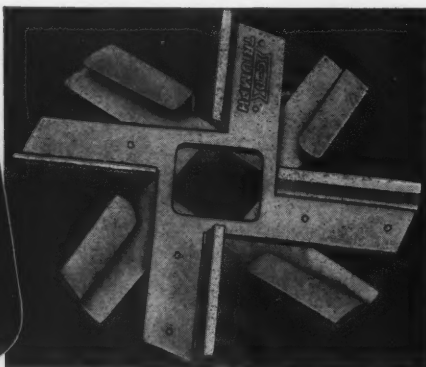
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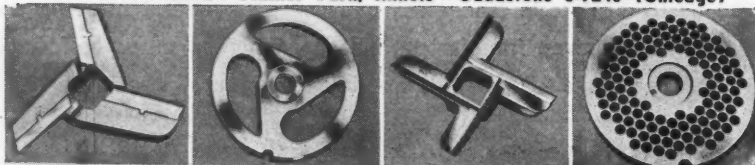


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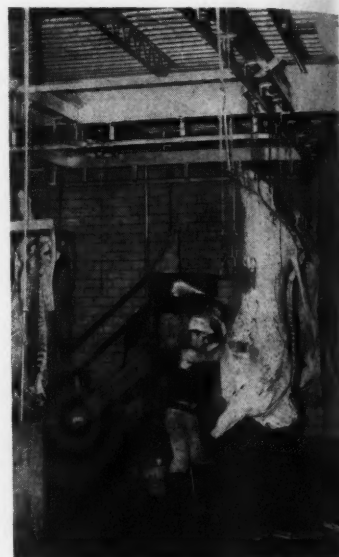


SPECIALISTS IN MEAT GRINDING EQUIPMENT SINCE 1925

possesses four livestock vans for hauling the animals it purchases.

All the packinghouse equipment in the enlarged and remodeled plant was furnished by the Cincinnati Butchers' Supply Co.

The firm's offices are housed in a separate building located in front of the plant. The management team has



NECK SECTION splitting is done with cleaver. Other steps are shown on page 21.

been augmented recently by Andrew's eldest son, Robert, who is specializing in the selling end of the business. Since much of the company's business is done with regional chain stores, Neutzling sr., feels that there is no better way to learn how to operate a meat plant profitably. Aided by his son, Neutzling is confident about the future of the firm.

## Slaughterhouse Licensing To Be Asked in Michigan

Licensing of slaughterhouses, primarily to establish where each is located, will be among the recommendations presented to the 1958 Michigan legislature.

Representatives of state agricultural agencies and various farm groups, meeting in Lansing with Governor Williams, also agreed to seek enactment of a provision requiring that slaughter swine be moved through auction en route to slaughter within a 72-hour period.

Other provisions of the farm legislative program approved by the group include an extension of marketing assistance to farmers and endorsement of the governor's oft-proposed "Michigan Best" seal of approval for quality agriculture products.

# Foremanship

By C. A. THOMAS

**FRITTERING AWAY TIME COSTS MONEY:** The job of stuffing sheep casing fresh pork sausage was taking too much time in one meat plant. The foreman didn't do anything about it because it had "always been done that way." The superintendent knew vaguely that something was wrong, but never did "have time" to look into it. One day, after some overtime had been incurred, he decided that the foreman should find out where the trouble lay.

During the first half-hour—from 6 to 6:30 in the morning—the foreman carefully observed what went on. He found ten things:

(1) The men used ten minutes getting two buckets of casings from the basement.

(2) One man washed casings in a bucket with a hose for 10 minutes.

(3) One man walked about 20 ft. and back, picked up two horns and connected them to the stuffer.

(4) Two men filled the stuffer in 3 minutes.

(5) One woman set up two linking machines in 15 minutes while another watched.

(6) The stuffers took time to flush casings on the bench.

(7) Two women hung links on their arms, then transferred them to sticks and finally to trees.

(8) The smokehouse man took a rack to the cooler in 1 minute.

(9) The same man brought five or six racks from cooler to the bench and oiled them, requiring 5 minutes.

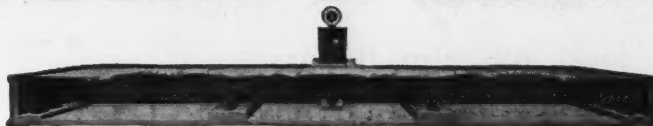
(10) The whole crew was practically idle from 6:20 to 6:30 while waiting for meat from the mixer.

The foreman made some simple changes. He stored two barrels of casings in the main floor cooler and had them brought up at one time by other than two highly paid stuffer men; one woman got the two linkers ready and the other washed casings; the time of hanging on sticks was reduced by using a stick holder; the horns were placed closer to the stuffer.

The whole procedure was caused by the fact that meat was not ready until 6:30 and the people had time to kill. This was remedied by having the stuffing gang come in at 6:30 when the meat was ready. Direct idle time from 6:20 to 6:30 for four people is 40 minutes or 2/3 manhours, besides the indirect idle time when the crew loitered getting ready.



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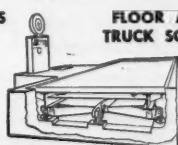
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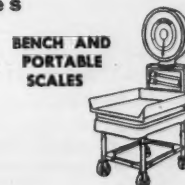
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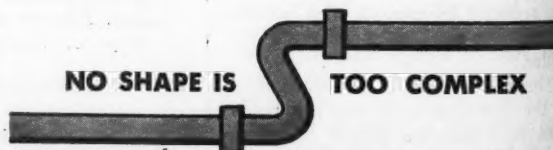
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# Private Labeling Urged as Solution to Consumer Apathy Toward Frozen Red Meat

A six-point program to revitalize the merchandising of frozen meat was proposed recently by Leonard I. Berkowitz, general manager and operating head of L. B. Darling Co., Worcester, Mass., frozen food processor.



L. BERKOWITZ

He spoke on the "Past, Present and Future of Frozen Meats" before the 48th annual meeting of Operations, Inc., a non-profit organization concerned with food engineering and merchandising.

Berkowitz suggested the following steps to speed up the relatively low sales and lack of general consumer acceptance of frozen meats: 1) a system of realistic pricing to keep frozen meats in the same price range as their fresh meat counterparts; 2) distribution in keeping with regional preferences; 3) packaging both attractive and capable of retaining all the favorable characteristics of fresh meat; 4) elimination of false advertising and "deals" that cause inflated prices; 5) cooperation between retailers and processors to eliminate superfluous costs; and 6) an effort by retailers to lower advertising, storage and delivery costs.

Berkowitz told the group that this program might be attained satisfactorily by a slow, educational process but that it is his conviction that greater and faster progress could be made under a program of private labeling. The processor works on a volume basis; although profits are low, turnover is fast, he pointed out.

"However, a private labeling program can be accomplished only through an honest cost-plus arrangement with the percentage of profit returned for the processor diminishing with the growth in volume," Berkowitz said. "Under such a program, a processor naturally would have to be in a position of getting only one profit out of an operation that starts with the live animal and ends with the packaged frozen meat. There is just no place in the program for added expenses such as separate profits on live cattle buying, slaughtering, cutting and boning, and processing. All these would simply place too heavy a price burden on the finished product."

A retailer could obtain heavier dol-

lar volume in less linear footage by elimination of duplicate products, especially specialty items, Berkowitz continued. "Frozen meats could be advertised at lower local rates, and such advertising would be more effective than national advertising since it could contain local prices. Other expenses, such as missionary men, less than truckload shipments, and warehousing could be eliminated. Under private labeling frozen meats could be and would be offered on a comparative price range with fresh meats and would be backed by a concentrated local merchandising and advertising program.

"And under such a program, each business would be relegated to the place it belongs. Meat packers would perform their proper function of processing the meat according to the advice of the retailer who knows what the consumer will buy. The retailer would take care of merchandising, advertising and selling—areas in which he has far more experience. This plan has been formulated, and is now being offered to retail groups all over the country by processors, L. B. Darling among them."

Extensive use of private labels, as a solution to present consumer apathy toward frozen red meat, also was recommended by Berkowitz at the fourth annual IGA meat clinic, held recently in Kansas City, Kans. The clinic was attended by more than 200 IGA meat buyers and supervisors from Maine to

Washington. Berkowitz praised the chain organization for its adoption of private (TableRite) labeling.

The Darling concern, he said, is developing a new vacuum packaging process in which a transparent, colorless, liquid plastic will coat the meat to form a protective inner package. "We're developing, too, new methods of completely or partially cooking quality entrees before freezing. This will give us things like roast beef and lamb legs that need only to be heated or simply defrosted before eating. We have blueprints of plants that make present facilities look like the little red school house—plants where live animals go in one end and come out frozen packages at the other end."

In addition, Berkowitz told the IGA clinic, Darling plans further studies in the field of motivational buying to determine how the consumer's mind works in relation to purchasing meat products.

## Game Dressing Regulations Are Tightened In Colorado

The Colorado State health department has ordered new precautions by slaughterhouses that handle deer, elk and other game animals this year. Such plants were directed either to provide separate facilities for livestock and game or to scrub the premises between operations.

Carcasses of game animals often contain dirt, ticks and other parasites that might contaminate beef, pork and other commercial meat if the precautions are not taken, said Dr. Roy L. Cleere, state health director.



BACON AND SAUSAGE products of Hale Sausage Co., Cartersville, Ga., have been introduced in variety of carton styles, all featuring red and black family design and large, transparent windows for product display. Sharp, contrasting copy and logotypes are used to achieve brand and product identification. Marathon Corp., Menasha, Wis., is the supplier.

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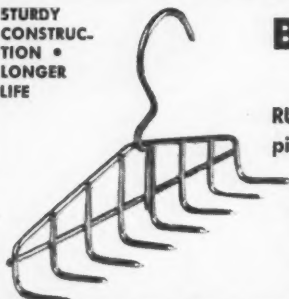
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## Improved Carcass Chilling Will Be Convention Topic

"Proper Refrigeration Increases Meat Profit" will be the topic of Dan Wile,



**DAN WILE**

vice president and chief engineer of Recold Corp., during the convention of the National Association of Practical Refrigerating Engineers on Monday, November 18, at the Del Prado Hotel, Chicago. Wile will

address the group at 11 a.m.

The paper, prepared by Wile and Harold Halls, national service manager for Recold, will describe the results of a study in the field of improved refrigeration for carcass chilling. The study shows that it is possible to achieve large savings in carcass chilling due to a reduction of shrinkage and spoilage loss and with a minimum of equipment costs.

## Belgian Visitors Describe Own Rendering Operation

Two visitors from the S. A. Lahaye rendering plant at Schoten-Hof, Belgium, made some interesting comments about their operations during breaks at the recent National Renderers Association meeting in Los Angeles. (See THE NATIONAL PROVISIONER of October 26 for complete convention report.)

Delforge Alfred, technical director, said that the firm has developed a continuous method for solvent extraction. The plant has 20 cookers. The cooked meat scrap is conveyed through a series of solvent baths until its fat content is reduced to a predetermined level, which can be as low as 1 per cent. The solvent in the meat scrap is then freed with live steam as the meat scrap is conveyed through a series of closed cabinets. The miscella are separated by means of the techniques usually employed in solvent rendering.

Alfred also claims to have an end point indicator that services 20 cookers. The plant processes daily about 80 tons of raw material, largely dead stock, with a total demand of 12 hp.

Andre van Hoorebeke, president, said that with heat exchangers the firm converts the escaping heat from the cookers into heat for its offices, warehouses, etc. The plant also generates its own electrical current by bringing the high pressure steam down to cooker pressure by first running it through a turbine.

## New All-Sausage Cook Book Features 'Easy-Do' Meals

What is believed to be the first all-sausage cook book, featuring 159 ways to serve sausage, has been written by Ida Bailey Allen, food and nutrition authority, for Visking Co., Chicago, a division of Union Carbide Corp.

Entitled "Easy-Do Meals With Sausage," the 5x7-in., 48-page book contains original recipes for introducing sausage products at every course of



VIKING BOOK contains 159 recipes.

every meal. The collection makes two points: 1) Sausage dishes are simple to prepare and take little time, and 2) An almost infinite taste variety is possible with meals based on sausage.

Publication of the new cook book by Visking is an extension of the firm's program to promote all types of sausage packed in cellulose casings. "We expect the cook book to prove the most effective vehicle yet for bringing the sausage story home to the consumer where it counts," said L. E. Houck, vice president of Visking's food casings division.

Visking's book will be offered for 25c plus a coupon appearing in ads in several national magazines aimed at homemakers.

The illustrated, four-color book is divided into 11 chapters, each dealing with a different major area for serving sausage. Among the divisions are sausage in canapes, sausage in soups, in salads, in main dishes, and sausage for parties. Historical facts about sausage are presented in the introduction, together with a list of the nine most familiar varieties from the more than 200 available today.

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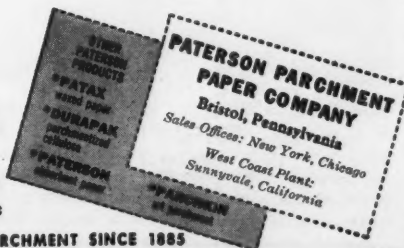
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# The Meat Trail...

## Hormel Veterans Lew Reeve And David S. Owen Retire

LEW P. REEVE, manager of hog buying for Geo. A. Hormel & Co., Austin, Minn., and DAVID S. OWEN, manager of public relations, have retired after many years of service with Hormel.

Reeve joined the company in 1925 after serving on the animal husbandry faculty at the University of Wyoming. He has been one of the key men at Hormel as builder of the company's hog buying organization, which purchases more than 2,000,000 hogs a year.

Reeve is the author of the phrase and the idea known as "multiple farrowing," by which farmers can spread hog marketings throughout the year, thus avoiding gluts and consequent depressed prices. He also has had an active part in stimulating farmers in the Hormel area to grow meat-type hogs. He originated the first market hog show in 1927 and in the same year installed grade and yield buying of hogs at the direction of the late JAY C. HORMEL. Reeve initiated live premium buying about ten years ago as a further incentive for farmers to produce meat-type hogs.

Owen, who joined the Hormel organization 34 years ago, became well-known to the industry and the press as manager of public relations. He also served as editor of *The Squeal*, monthly news magazine for Hormel's 9,000 employees.

## It's Patrick Cudahy, Inc.

The name of Cudahy Brothers Co., Cudahy, Wis., has been changed to Patrick Cudahy, Inc., to make the corporate name conform to the company's leading brand name. This also is the name of the principal organizer of the concern in 1893. Founder PATRICK CUDAHY died in 1919. His son, MICHAEL F. CUDAHY, is president of the company.

## Beucher Heads NRA Region

JOSEPH BEUCHER, vice president of Nick Beucher and Sons Co., Chicago, was elected chairman of the fifth regional area of the National Renderers Association at the group's regional meeting in Milwaukee. RAY ANDERSEN of Milwaukee Tallow & Grease Co., Milwaukee, was elected secretary-treasurer. FLOYD SEGEL of Milwaukee Tallow & Grease is the past chairman of the regional group.

## Tobin Acquires Szelagowski Sausage Firm in Buffalo

The merger of A. Szelagowski & Son, Inc., Buffalo (N. Y.) sausage concern, into Tobin Packing Co., Inc., Rochester, N. Y., has been announced by the firms.

The Buffalo company was founded in 1899 by ANTHONY SZELAGOWSKI, now 89, who has remained active in the business. His son, CHESTER, has been serving as president. The firm employs more than 200 persons.

"All Szelagowski personnel will continue to operate the business the same as in the past," executives of Tobin and Szelagowski said in a statement. "Szelagowski business policies and (product) formulas will not be changed. Chester Szelagowski will continue to be active in the business."

## JOBS

JOHN S. BOTTOM has been appointed general sales manager of The Cudahy Packing Co., Omaha, L. F. LONG, president, announced. Bottom succeeds J. A. LARKIN, who was transferred to San Antonio, Tex., as general manager of Cudahy's plant there. The new general sales manager joined the company in Sioux City 25 years ago and has served in sales positions in many sections of the country. He has been in Omaha since 1945.

ROBERT E. ROBERTS, who has been serving as manager of the Emmart

Packing Co. branch in Lexington, Ky., has been named Lexington branch manager for The Klarer Co., Louisville. Emmart was merged into Klarer last week as a division. B. WAYNE NELSON, who has been Lexington branch manager for Louisville Provision Co., a Klarer division, for the past two years, is being transferred to Louisville as sales manager for the Emmart line of "Magnolia" meat products.

CLARE C. CROKER has been appointed safety director for Wilson & Co., Inc., plants. He will be responsible for the coordination of safety in all Wilson units and will headquarter in the firm's general office in Chicago. Croker joined Wilson in 1944 as a clerk at the Cedar Rapids plant. He became manager of the employees department, later served in the plant superintendent's office and then was named manager of the plant's personnel department. Croker was transferred to the headquarters industrial relations department in Chicago last January.

LEON GILLET has been appointed Montreal chain sales manager for Canada Packers, Ltd., H. C. FARNS-



C. C. CROKER



CHALLENGE TROPHY of National Live Stock and Meat Board is presented by Carl F. Neumann (right), general manager, to Prof. J. W. Cole, coach of University of Tennessee team, which placed first among 17 teams in intercollegiate meat judging contest at American Royal Live Stock Show in Kansas City. By winning event this year, Tennessee gained permanent possession of trophy, which must be won three times for permanent ownership. Tennessee teams also took top honors in American Royal contest in 1954 and 1955. Team members (l. to r.) are: Curtis Lard, Savannah; James Bond, Thompson Station, and G. Tucker, Memphis.

WORTH, plant manager, announced. Gillet previously was in charge of sales promotion for Montreal.

## PLANTS

Fire of unknown origin destroyed the three-story plant of Bridwell Packing Co., Inc., near Kingsport, Tenn. RAY R. BRIDWELL, president, estimated damage at \$200,000. The 100x80-ft. plant, of concrete block construction, was built originally in 1938 and had been expanded a number of times.

A \$150,000 building permit has been issued to John Roth & Son for an addition to the company's meat packing plant at 42nd and "T" sts., Omaha. The addition will include a new kill floor, cattle pens, coolers, inedible products department and offices. WILLIS REGIER of Omaha is the architect. The Mainelli Construction Co. has the general contract.

LEO BOWER has sold his interest in Boise Valley Packing Co., Eagle, Ida., to WALTER ADAMS of Caldwell, DAVID ELLIS of Boise and JACK RUSSELL of Eagle. Owners in addition to the new stockholders are OTIS YOUNG and KENNETH RUSSELL.

Marhoefer Packing Co., Inc., which operates a branch house in Bloomington, Ill., has purchased three lots adjoining its present property at 406-12 S. East st. and will build a sausage plant there sometime in the future, RALPH TUSHAUS, vice president of the firm, announced.

CLAUDE HILTHON has opened a custom slaughtering plant in Guthrie, Okla.

New York charters of incorporation have been granted recently to several meat companies. They include: Jaka Ham Co., Inc., 99 Hudson st., New York City; Manhattan Meat Purveyors, Inc., 203 Fort Green pl., Brooklyn; Aljo Packing Co., Inc., Route 52, Walden; P. & G. Meats, Inc., 85-18 55th ave., Elmhurst; Benes Ham Co., Ltd., 165 Chambers st., New York City, and Honeysuckle Corp., 1560 Boone ave., New York City.

## TRAILMARKS

MORRIS B. MANDELBAUM, president of Martin Packing Co., Newark, N. J., was honored recently at a banquet given by the Essex County committee of Bonds for Israel. The event was in celebration of Mandelbaum's 60th birthday and also marked his retirement from active participation in the affairs of Martin Packing Co., which he has headed for the past



"YOU GET OUT of the bag what you put into it," comments Morris Kantar (left, center), senior partner of Kantar Provision Co., Minneapolis, as he checks fresh beef cut in impermeable Cryovac bag. Sons Robert (left) and Herb also note that vacuum-packaging process adopted by purveying firm makes it possible to accumulate fresh beef cuts without risking customary shrink and trim losses, which may run as high as 4 per cent. In right photo, using a specially designed loading chute, Kantar operators ready cut for vacuum-packaging. The senior Kantar, who has been a purveyor for 50 years, says purveyors will have to accustom themselves to new concept of what ageing really is. Surface characteristics will be absent but enzymatic action needed for breakdown of fibres will continue.

20 years. He still will participate in an advisory capacity. Management of the company now is going into the hands of several key men, headed by the retired president's brother, HARRY MANDELBAUM.

JOHN H. HAUGH, president of Tucson Tallow Co., Inc., Tucson, Ariz., was elected recently to his third term as state representative for the 12th district of Arizona. Haugh says he finds legislation to be exhilarating and hopes to continue his active interest in politics. Haugh also



J. H. HAUGH

is interested in old automobiles and has a 1926 Hispano Suiza town car on display at the King of Road Museum in California.

The Kansas Independent Meat Packers Association has sent a formal request to Governor GEORGE DOCKING for a hearing to present for budget consideration a proposed appropriation to help with the cost of state meat inspection.

JAMES A. LAWSON, who became well-known in the industry while serving in wartime posts in Washington, D. C., is one of three primary associates in a new consulting firm for business and industry. The firm, known as Guy E. Wyatt and Associates, is located in the Barr bldg., Washington 6, D. C. Lawson served

as chief of the chemical facilities branch, War Production Board; chief of the food, chemical and special industries branch, National Production Authority, and chief of the food, chemical and special industry branch, Business and Defense Services Administration.

WILL F. WINGERTER, head of Pegwill Packing Co., Springfield, Ill., and two other Springfield men have formed Champion Life Insurance Co. The new firm will deal in life insurance and annuities.

W. B. BRYAN, president of Bryan Brothers Packing Co., West Point, Miss., is serving as this year's fund drive chairman for the Clay County Community Chest.

F. J. HERMAN, district credit manager for Armour and Company at South St. Paul, Minn., has retired after 38 years in the industry.

GEORGE HAWK, a vice president of The Rath Packing Co., Waterloo, Ia., has been appointed to a newly-created traffic safety committee of the Waterloo Chamber of Commerce. THOMAS VINCENT, Rath traffic manager, has been elected a director of the Iowa Industrial Traffic League.

## DEATHS

Mrs. VIOLA ALBRECHT, 65, president and treasurer of Reimer Sausage Co., Oshkosh, Wis., died at her winter home in Tucson, Ariz.

JULIUS H. OTT, 64, owner of Ott's Sausage Co., Cope, S. C., died Nov-





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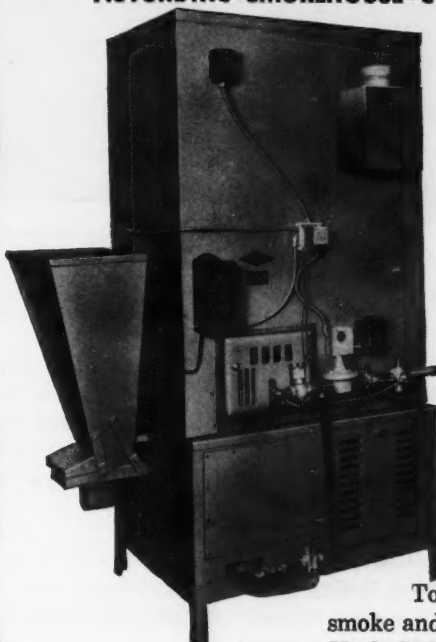
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Koch SMOKE-TENDER is a

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*Simple to operate* . . . automatic controls put you in charge  
of smokehouse temperature, smoke density, and circulation.  
Just fill the sawdust hopper, set the controls, and the  
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for binding water  
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in certain products



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NORWICH • NEW YORK

A DIVISION OF NATIONAL DAIRY PRODUCTS CORPORATION

vember 7. Survivors include the widow, two daughters and four sons.

**HAROLD N. CUDNEY**, 63, president of Cudney & Co., Chicago, died November 13. The widow, **HELEN**, and four daughters survive.

**WILLIAM BRUECKNER**, 67, who operated a slaughterhouse and frozen food locker concern for many years in Fresno, Calif., died recently.

**MARK H. HILL**, 56, owner of Hy-Grade Sales Co., Charleston, W. Va., died after a long illness. He formed the meat wholesaling firm in 1928.

### Sugardale to Boost Full Line on Weekly TV Show

The Sugardale Provision Co., Canton, O., is co-sponsoring "Boots and Saddles," a new half-hour television program being shown Sunday evenings on WJW-TV, Cleveland.

"Boots and Saddles" is a series of adventure stories of the Fifth Cavalry stationed at an Arizona outpost at the close of the Civil War. This dramatic series will augment a campaign of television spot announcements and extensive newspaper and radio schedules now planned for Sugardale, according to Leo B. Lavin, president.

"We expect to use the flexibility of the longer, 'live' commercials provided in a feature of this kind to advertise the full line of Sugardale products and to demonstrate new ways in which to prepare and serve them. It is our intention also to develop merchandising and promotional activities around this program," Lavin said.

"Boots and Saddles" is produced by California National Productions.

### Purveyor Pushes 'Pleasure Chests' for Holiday Gifts

"Pleasure chests" of steaks and beef are being promoted by Stock Yards Packing Co., Inc., Chicago, as holiday gifts.

Six 1½-lb. boneless Prime sirloin strip steaks, encased in a gold-and-blue chest, are offered for \$35, shipped anywhere in the U. S. The beef chest, priced at \$75, contains 50 lbs. of Prime beef, including 22 steaks, four roasts and a tray of chopped beef in 1-lb. packages. Each chest will be personalized with the recipient's name.

### Financial Notes

Directors of The Rath Packing Co., Waterloo, Ia., have declared a dividend of 35c on the common stock, payable December 10 to stockholders of record on November 20.

## Flashes on suppliers

**CONTINENTAL CAN CO.:** J. J. SCANLON has been named manager of



J. SCANLON

the newly combined Chicago district sales office of the Hazel-Atlas Glass division of Continental, and the Midwest division sales office of the White Cap Co., a Continental subsidiary. Offices of the combined sales force will be located in the White Cap Co. building at 1820 N. Central Ave., Chicago. Company officers said the merger of the two sales groups will enable both Hazel-Atlas and White Cap sales personnel to offer a more complete service to their customers in the Chicago and Midwest area who package in glass.

**CHASE BAG CO.:** Appointment of H. E. DENNIE as Eastern regional sales director for the Chicago company has been announced by W. N. BROCK, vice president and general manager. Dennie will also continue as manager of the bag company's Philadelphia branch.

**DIAMOND ALKALI CO.:** RAYMOND F. EVANS, chairman and chief executive officer, has been assigned the presidential responsibilities formerly held by JOHN A. SARGENT, resigned, according to an announcement of the company's board of directors.

**CHARLES PFIZER & CO.:** Plans for the construction of two new distribution centers—one in Clifton, N. J., and the other in Atlanta, Ga.—have been announced by this Brooklyn, N. Y., drug and chemical firm.

**THE BASSICK CO.:** JAMES J. FEENAN has been appointed sales representative for this Bridgeport, Conn., firm, covering Eastern New England with headquarters in Boston. Feenan will work under the supervision of R. W. SUTTON, Bassick New England representative for 30 years, and handle the complete line of industrial truck casters. Feenan is a graduate of Boston College and majored in business administration.



J. FEENAN

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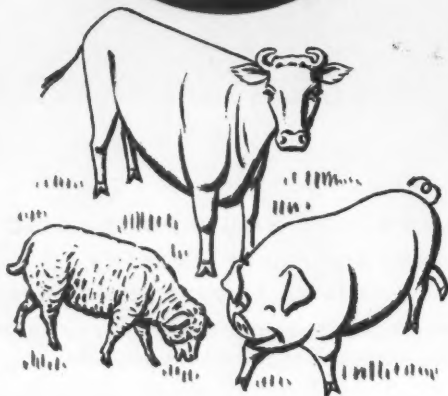
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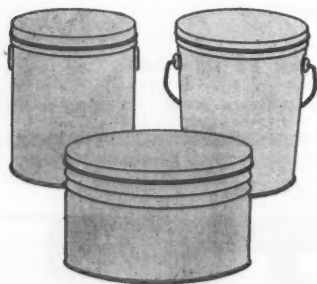
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Bulletin F-7894 tells more. Oakite Products, Inc., 25 Rector Street, New York 6, N.Y.

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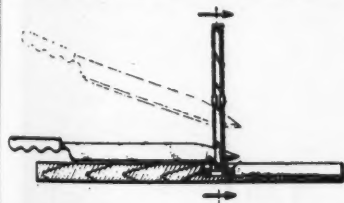
The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,805,163, PROCESS FOR THE TREATMENT OF MEATS, patented September 3, 1957 by Beverly E. Williams, San Mateo, Calif., and Ben F. Buchanan, Wheaton, Ill., assignors to International Minerals & Chemical Corp., a corporation of New York State.

A process for tenderizing and improving the flavor of fresh meat and of reducing the time required for ageing to produce a satisfactorily aged fresh meat is disclosed and which comprises injecting from about 1 per cent to about 3 per cent by weight of the meat treated with an aqueous solution containing up to about 20 per cent of a glutamate selected from the group consisting of the monosodium, monopotassium, and monoammonium salts of glutamic acid and mixtures thereof, and a proteolytic enzyme in an amount to supply up to about 0.002 per cent of the enzyme by weight of the meat treated.

No. 2,806,499, GUIDE FOR SLICING KNIFE, patented September 17, 1957 by Frank L. Clark, Covington, La. The knife blade of the slicing ma-



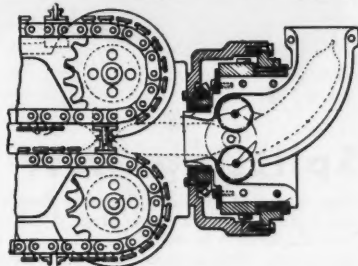
chine is frictionally engaged by a vertically-elongated guide which is so mounted that it may be folded to an out-of-the-way position.

No. 2,799,584, METHOD OF PRODUCING BONE-FREE MEAT AND POULTRY PRODUCTS, patented July 18, 1957 by Harry J. Robertson, Atlanta, Ga.

The method comprises cooking bone-containing meat to cause shrinkage thereof from the bone, maintaining the meat and bone at a tempera-

ture of 140° to 180° F., comminuting the meat and bone to provide a mixture having a particle size not greater than ¼ inch, adding sufficient liquid to the mixture to permit flow thereof, centrifuging the mixture to remove all bone and removing excess liquid to provide a bone-free meat product from this operation.

No. 2,807,830, SAUSAGE LINKING MACHINE, patented October 1, 1957 by Richard J. Millenaar, Madison, Wis., assignor to Kartridg-Pak



Machine Co., Chicago, Ill., a corporation of Iowa.

More specifically the invention relates to a link twisting and distributing head and its connections, arranged between a casing advancing and dividing device and a link accumulating cylinder; ten claims.

No. 2,807,551, METHOD OF STERILIZING, patented September 24, 1957 by Arno Brasch, Wolfgang Huber, and Adnan Waly, Brooklyn, N. Y., assignors to Electronized Chemicals Corp., Brooklyn, N. Y., a corporation of Delaware.

A method of preserving food substances is disclosed and comprises hermetically sealing the food substance in a container, storing the container with the food substance sealed therein under refrigeration for a period of from 72 to 96 hours to permit the food substance to convert the contained atmospheric oxygen and oxygen absorbed within the food substance into stable compounds which do not produce objectionable radiation activated oxygen and nitrogen products when subjected to sterilizing doses of ionizing penetrating radiation, and finally subjecting the sealed and aged food substance to a sterilizing dose of ionizing penetrating radiation of the order of 1,500,000 REP through the wall of the container.

No. 2,807,549, METHOD OF PRODUCING A STERILE MEAT PACKAGE, patented September 24, 1957 by Arno Brasch, Wolfgang Huber, and Adnan Waly, Brooklyn, N. Y., assignors to Electronized Chemicals Corp., Brooklyn, N. Y., a corporation of Delaware.

After ground meat is sealed in a

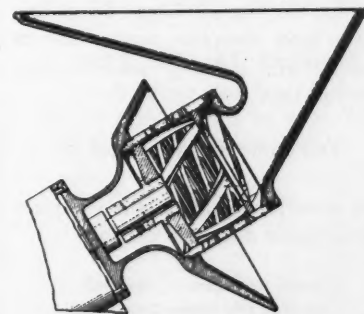
suitable sanitary container and flattened to a thickness of not over 12 millimeters, the flat package is subjected to bombardment for a few seconds from an electron accelerator on both faces thereof to a dose of approximately 1.5 times 10<sup>6</sup> REP so as to sterilize the ground meat contained in the flat package.

No. 2,808,336, ORAL FAT EMULSIONS, patented October 1, 1957 by Joseph Kalish, Jamaica, N. Y., assignor to Schenley Industries, Inc., New York, N. Y., a corporation of the state of Delaware.

An emulsion is disclosed and described as having a cream-like consistency, a substantial shelf life and the fat particles of which have an average diameter not in excess of two microns. The emulsion consists essentially of an aqueous suspension containing approximately 50 per cent of a refined coconut oil having a solidification point of approximately 76° F., approximately 12.5 per cent of sucrose, 1.5 per cent of an emulsifying grade of glyceryl monostearate containing approximately 10 per cent by weight of an alkali-metal stearate, and two per cent of polyoxyethylene sorbitan monostearate having approximately 20 ethylene oxide units per molecule, each of the percentages based upon parts by weight to parts by volume of the emulsion.

No. 2,808,866, MEAT CHOPPER HAVING ROTARY AND STATIONARY BLADES, patented October 8, 1957 by Ray T. Townsend, Des Moines, Ia.

A chopper is disclosed comprising a drum-like stator having grooves on the interior surface thereof for receiving meat, stationary cutter blades crossing the tops of the grooves and having cutting edges coincident with



the inner surface of the drum, and a rotor rotatable in the drum and having propeller blades to rotate chunks of meat inside the stator, this stator having discharge passageways opening outwardly from the grooves. There are 15 claims for this chopper having rotary and stationary blades.

# WHAT DO YOU NEED?

## PACKERS AND MARKET KNIVES

## SKINNING & STICKING KNIVES

## POULTRY KNIVES



## FISH KNIVES

## BUTCHER KNIVES

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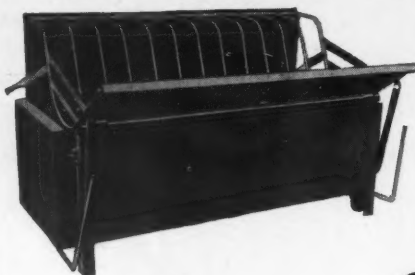
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Manufacturers of  
FAR-ZUPERIOR Products

Box 630-S

Cedar Rapids, Iowa

## SANITILE WALLS

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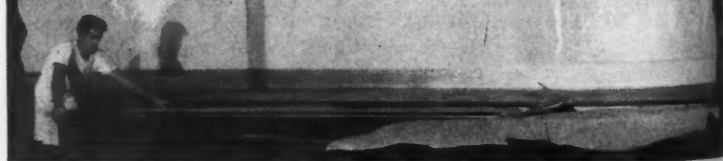
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# ALL MEAT . . . output, exports, imports, stocks

## Gain in Meat Output Due to Pork

Pork accounted for last week's increase in meat production, overcoming decreases in output of beef and veal. Volume of output for the week under federal inspection rose to 434,000,000 lbs. from 423,000,000 lbs. for the previous week. With slaughter of all livestock smaller than last year current meat production lagged about 7 per cent below last year's volume of 464,000,000 lbs. for the same November week. Slaughter of cattle, down a trifle from the previous week, numbered about 34,000 head smaller than last year. Hog slaughter, up by about 110,000 head for the week, numbered about 163,000 head below the count of a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Nov. 9, 1957	398	217.7	1,405	186.7
Nov. 2, 1957	401	219.3	1,295	172.8
Nov. 10, 1956	432	225.8	1,568	203.8

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Nov. 9, 1957	148	17.8	262	11.8	434
Nov. 2, 1957	160	19.2	254	11.4	423
Nov. 10, 1956	179	22.3	275	12.4	464

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 367,561.  
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Nov. 9, 1957	985	547	234	133
Nov. 2, 1957	985	547	232	133
Nov. 10, 1956	981	523	230	130

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Nov. 9, 1957	215	120	96	45	—	42.0
Nov. 2, 1957	215	120	96	45	—	40.0
Nov. 10, 1956	224	125	95	45	14.4	52.1

### ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, SEPTEMBER, 1957

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Lard	
	Kill 000's	Beef mil. lb.	Kill 000's	Veal mil. lb.	Kill 000's	Pork mil. lb.	Kill 000's	L & M mil. lb.	Yield lb.	Total lb.
Sept. 7, 1957	265	107.0	145	18.1	989	125.9	254	11.5	352.5	13.1
Sept. 14, 1957	420	226.8	158	19.6	1,249	157.7	276	12.4	416.5	13.5
Sept. 21, 1957	392	213.6	152	18.9	1,315	163.4	271	12.2	408.1	13.3
Sept. 28, 1957	378	204.1	156	19.4	1,267	162.5	250	11.3	397.3	14.2

## United States Share of U. K. Lard Market Drops This Year

Lard imports by the United Kingdom from all sources during the first eight months of 1957 totaled 165,500,000 lbs., compared with 136,600,000 lbs. in the corresponding period of 1956. Despite the increase in trade, the United States share of the market dropped from 79.4 per cent for January-August 1956 to 65.7 per cent for the same period in 1957. Over the same period, France increased its share of the British market from .2 to 9.1 per cent, according to the Foreign Agricultural Service.

Strong price competition from France, Belgium, and Argentina was the principal reason for the reduction

in the U. S. lard trade with Britain.

United Kingdom lard imports, quantity, per cent of total, and average price per lb., by country of origin, January-August 1956 and 1957 are listed below as follows:

	January-August 1956		January-August 1957	
	Quantity 1,000 cents	Average price U.S. pounds per lb.	Quantity 1,000 cents	Average price U.S. pounds per lb.
Denmark	9,744	1.466	10,468	1.762
Netherlands	8,725	1.394	8,720	1.599
Belgium	8,046	1.248	18,171	1.361
France	357	1.217	15,205	1.418
United States	108,346	1.453	108,853	1.702
Argentina	928	1.187	3,496	1.497
Others	431	1.492	607	1.567
Totals	136,537	—	165,520	—

Percentages down the list by countries were as follows: 1956—Denmark, 7.1; Netherlands, 6.4; Belgium, 5.9; France, 2; United States, 79.4; Argentina, .7; and Others, 3. 1957—Denmark, 6.4; Netherlands, 5.3; Belgium, 10.9; France, 9.1; United States, 65.7; Argentina, 2.2; and Others, 4.

## USDA Buys 7,476,000 lbs. Beef This Week; Last of Program

The U. S. Department of Agriculture has announced the purchase of 7,476,000 lbs. of frozen ground beef for the national school lunch program. This makes a total of 16,695,000 lbs. purchased this fall and concludes the present buying program. The price paid for this week's purchase varied from 36.49 to 39.95c per lb. Bids were received from 48 firms who offered a total of 15,717,000 lbs.

All prices are on a per lb., f.o.b. plant basis. The USDA said that in making the awards, consideration was given to area price variations in relation to transportation costs for distribution. It was announced that no purchases were made in the Southwest this week because sufficient quantities were purchased October 31 to meet requirements in that area.

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, September 1957-56, as reported to THE NATIONAL PROVISIONER:

	September 1957	September 1956
Cattle, head	38,133	38,845
Calves, head	24,139	25,484
Hogs, head	30,633	24,433
Sheep, head	30,052	34,910

Meat and lard production for September, 1957-56 (in lbs.) were:

Sausage	6,903,955	4,445,726
Pork and beef	9,131,503	7,734,616
Lard, substitutes	843,224	755,349
Totals	16,878,682	12,935,691

As of September 30, 1957, California had 121 meat inspectors. Plants under state inspection totaled 381, and plants under state approved municipal inspection totaled 58.

## SEPT. KILL BY REGIONS

United States federally inspected slaughter by regions in Sept. 1957, with totals compared, in 000's:

Region	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	127	116	486	188
S. Atl. States	52	57	237	—
N. C. States—East	339	107	1,231	124
N. C. States—N.W.	432	83	2,010	305
N. C. States—S.W.	156	25	466	77
S. Central States	204	116	353	154
Mountain States	97	39	188	170
Pacific States	201	39	188	170
Totals, Sept. 1957	1,627	638	5,060	1,104
Totals, Sept. 1956	1,017	661	4,979	1,107

## HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts av. per cwt.	No. 3 Corn yellow per bu.	Ratios based on barrows and gilts
Oct. 1957	\$17.32	\$1.189	14.6
Sept. 1957	19.34	1.262	15.3
Oct. 1956	15.74	1.296	12.1

# PROCESSED MEATS . . . SUPPLIES

## World Hog Slaughter Next Year Likely To Show Increase Over 1957, Says FAS

World hog slaughter and pork production in 1958, excluding Communist China, is likely to show a 4 per cent rise from the high level of 1957, according to the Foreign Agricultural Service. Pork production in 1957 is expected to be slightly above 1956.

South America is encouraging farmers to increase hog production. Slaughter in Oceania is expected to show a slight rise in 1958. The U.S.S.R., which is encouraging hog production in order to increase meat supplies, is expected to show an increase in hog

crease competition from that source on the European lard market.

Production in Denmark and the Netherlands is high this year and both countries, important exporters of pork and pork products, are having difficulty finding export outlets. Further liberalization of trade in Western Europe could overcome U. S. export difficulties during the next few years. However, in view of the present international payments difficulties of many European countries, such action seems unlikely in the near future.

The good feed grain and root crop in Europe during 1956 combined with relatively high hog prices, encouraged hog producers to expand production greatly during 1957. In several important northern European countries, government production subsidies and import controls have encouraged expansion in hog production. Although the United Kingdom adjusted production subsidies last year to make hog production less attractive than other livestock enterprises, there has been no drop in hog slaughter.

In North America, relatively high production during 1956 discouraged producers and resulted in a low slaughter in 1957. Canadian slaughter has already begun to rise and a further rise is forecast for 1958. U. S. production is also expected to increase in 1958, although not as sharply as in Canada. The Canadian hog slaughter cycle seems to be running about one-half a year ahead of the U. S. cycle. Throughout the rest of North America, increased slaughter has followed the general trend of rising consumer income and demand.

WORLD PORK PRODUCTION, INDICATED 1957 AND 1958, WITH COMPARISONS<sup>1</sup>

Continent or area	Averages		1957 indicated Million pounds	1958 indicated Million pounds
	1934-38 Million pounds	1946-50 Million pounds		
North America <sup>2</sup>	8,163	11,730	12,721	12,700
Western Europe <sup>3</sup>	9,900	7,437	13,070	14,000
Eastern Europe <sup>4</sup>	4,855	3,850	4,710	...
U.S.S.R.	4,850	...	...	...
Middle East <sup>5</sup>	1	4	4	...
Philippines	110	87	154	...
South America <sup>6</sup>	808	1,066	1,084	1,170
Union of So. Africa	64	82	95	...
Oceania <sup>7</sup>	304	294	305	...
Totals	28,564	26,270	35,427	38,500

<sup>1</sup>Carcass meat—excludes variety meat and lard. <sup>2</sup>Canada, Mexico, United States and Cuba. <sup>3</sup>Austria, Belgium, Denmark, Finland, France, Western Germany, Greece, Ireland, Italy, the Netherlands, Norway, Portugal, Spain, Sweden, Switzerland, United Kingdom and Yugoslavia. <sup>4</sup>Bulgaria, Czechoslovakia, Eastern Germany, Hungary, Poland and Rumania. <sup>5</sup>Estimates included in the total. <sup>6</sup>Egypt, Turkey, Iraq and Iran. <sup>7</sup>Argentina, Brazil, Chile, Colombia, Paraguay and Uruguay. <sup>8</sup>Australia and New Zealand.

Hog slaughter in western Europe, which has shown a remarkable recovery since the low slaughter of postwar years, increased by about 5 per cent during 1957 and is expected to rise 2 per cent in 1958 to a new record high. Slaughter in North America, which declined 5 per cent in 1957, is expected to recover in 1958.

The most important hog producing country in South America, Brazil, expects a continuation during 1957 of recent rises in slaughter. The strong demand for pork and lard throughout

slaughter during 1957.

American hog producers can expect increased foreign competition and reduced foreign demand for pork and lard during 1958. The most important factor at present is the effect that the increased world production will have on American hog prices and on pork and lard exports. Market possibilities for sale of pork variety meats, fatback and lard in Western Europe will be reduced during 1958. Recent measures taken in France to increase exports of all commodities will in-

### DOMESTIC SAUSAGE

Pork sausage, bulk (1cl lb.)	...
in 1-lb. roll	...
Pork saus., s.c. 1-lb. pk. 51	...
Franks, s.c. 1-lb. pk. 60 1/2	...
Franks, skinless, 1-lb. pk.	...
Bologna, ring, (bulk) 44	...
Bologna, art. cas. bulk 37	...
Bologna, a.c. sliced, 6-7 oz. pk.	...
Smoked liver, h.b. bulk 47	...
Smoked liver, a.c. bulk 42	...
Polish saus. smoked 62	...
New Eng. lunch spec. 62	...
New Eng. lunch spec., sliced, 6-7 oz. dos.	...
Olive loaf, bulk 44	...
O.L., sliced, 6-7 oz. dos. 3.36	...
Blood and tongue, bulk 47 1/2	...
Pepper loaf, bulk 39 1/2	...
P.L., sliced, 6-7 oz. dos. 4.06	...
Pickle & pimento loaf, 3 3/4	...
P.&P., sliced, 6-7 oz. dos. 3.20	...

### DRY SAUSAGE

Cervelat, ch. hog bungs	...
Thuringer	...
Farmer	...
Holsteiner	...
Salami, B. C.	...
Salami, Genoa style	...
Salami, cooked	...
Pepperoni	...
Sicilian	...
Goteborg	...
Mortadella	...

### SEEDS AND HERBS

(1cl lb.)	Whole	Ground
Caraway seed	19	24
Coriander seed	40	46
Mustard seed	...	...
fancy	23	...
yellow Amer.	17	...
Oregano	44	...
Coriander	...	...
Morocco, No. 1	21	25
Marjoram, French	60	74
Sage, Dalmatian, No. 1	56	64

### SPICES

(Basis, Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	78	88
Resifted	86	95
Chilli, pepper	...	45
Chilli, powder	...	52
Clove, Zanzibar	67	75
Ginger, Jam., unbl.	92	98
Mace, fancy, Banda	3.50	4.10
West Indies	...	3.70
East Indies	...	3.50
Mustard flour, fancy	...	37
No. 1	...	35
West India nutmeg	...	2.70
Paprika, Amer. No. 1	...	48
Paprika, Spanish	...	78
Cayenne pepper	...	62
Pepper:	...	...
Red, No. 1	...	57
White	...	49
Black	...	39

### SAUSAGE CASINGS

(1cl. prices quoted to manufacturers of sausage)	
Beef rounds:	(Per set)
Clear, 29/35 mm.	1.05@1.35
Clear, 35/38 mm.	1.00@1.15
Clear, 35/40 mm.	85@1.10
Clear, 38/40 mm.	90@1.15
Clear, 40/44 mm.	1.30@1.65
Clear, 44 mm./up.	1.95@2.50
Not clear, 40 mm./up.	75@ 85
Not clear, 44 mm./up.	...
Beef weasands:	(Each)
No. 1, 24 in./up.	13@ 16
No. 1, 22 in./up.	9@ 14
Beef middles:	(Per set)
Ex. wide, 2 1/4 in./up.	3.40@3.55
Spec. wide, 2 1/4 in.	2.55@2.70
Spec. med., 1 3/4 in.	1.50@1.60
Narrow, 1 1/4 in./dn.	1.00@1.05
Beef bungs caps:	(Each)
Clear, 5 in./up.	34@ 40
Clear, 4 1/2 in.	29@ 32
Clear, 4 in.	19@ 21
Clear, 3 1/2 in.	15@ 16
Not clear, 4 1/2 in./up.	18@ 21
Beef bladders, salted:	(Each)
7 1/4 in./up. inflated	18
6 1/4 in. inflated	13
5 1/2 in. inflated	12@ 13
Pork casings:	(Per bank)
29 mm./down	4.50@4.75
29/32 mm.	4.30@4.65
32/35 mm.	3.15@3.65
35/38 mm.	2.70@3.10
38/44 mm.	2.50@2.75

Hog bungs:	(Each)
Sow, 34 in. cut	57@62
Export, 34 in. cut	49@53
Large prime, 34 in.	35@39
Med. prime, 34 in.	25@27
Small prime	19@21
Middles, cap off	15@16
Hog skips	5@10
Hog runners, green	19@22
Sheep casings:	(Per bank)
26/28 mm.	6.20@6.50
24/26 mm.	6.00@6.30
22/24 mm.	4.75@5.25
20/22 mm.	4.10@4.45
18/20 mm.	2.80@3.25
16/18 mm.	1.45@1.50

### CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	...
bbi., del. or f.o.b. Chgo., \$11.90	...
Pure rfd. gran. nitrate of soda	...
Pure rfd. powdered nitrate of soda	...
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton	...
Rock salt, ton in 100-lb. bags, f.o.b. w.h.s. Chgo.	...
Sugar:	...
Raw, 96 basis, f.o.b. N. Y.	...
Refined standard cane gran. basis (Chgo.)	...
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve	...
La., less 2%	...
Dextrose, (less 10c):	...
Cerelose, regular	...
Ex-warehouse, Chicago	...

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

November 12, 1957

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	42½
Choice, 500/600	41
Choice, 600/700	40½@41½
Choice, 700/800	40½@41½
Good, 500/600	38½
Good, 600/700	38½
Bull	29½
Commercial cow	29
Canner-cutter cow	26½

#### PRIMAL BEEF CUTS

Prime:	(lb.)
Rounds, all wts.	50n
Trimmed loins	
50/70 lbs. (1cl)	.75 @88
Square chuck	
70/90 lbs. (1cl)	.39n
Arm chuck, 50/110	.37 @38
Ribs, 25/35 (1cl)	.38 @60
Briskets (1cl)	.26½ @27
Navels, No. 1	.17 @17½
Flanks, rough No. 1	.17½

Choice:	
Hindqtrs., 5/800	48
Foreqtrs., 5/800	34½
Rounds, all wts.	50
Sq. chucks, 70/90	.39
Arm chucks, 50/110	.37 @38
Briskets (1cl)	.26½ @27
Ribs, 25/35 (1cl)	.32 @54
Navels, No. 1	.17 @17½
Flanks, rough No. 1	.17½
Good, (all wts.):	
Rounds	.48 @49
Sq. cut chucks	.37 @38
Briskets	.24 @26
Ribs	.46 @48
Loins	.55 @58

#### COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60/63	Cow, 3/4n	55
75	Cow, 3/4	72
80/83	Cow, 4/5	78
90/93	Cow, 5/6n	85
90/95	Bull, 5/6n	85

#### BEEF HAM SETS

Inside, 12/up, lb.	45½
Outside, 8/up, lb.	42½
Knuckles, 7½/up, lb.	45½

#### CARCASS MUTTON

Choice, 70/down, lb.	.20 @21
Good, 70/down, lb.	.19 @20

n-nominal, b-bid, a-asked.

### BEEF PRODUCTS

(Frozen, carlot, lb.)

Tongues, No. 1, 100's	.24½ @25½
Tongues, No. 2, 100's	.19
Hearts, regular, 100's	.17½ @18
Livers, regular, 35/50's	.16
Livers, selected, 35/50's	.21½
Lips, scalded, 100's	.12n
Lips, unscalded, 100's	.11½n
Tripe, scalded, 100's	.7½n
Tripe, cooked, 100's	.9n
Melts, 100's	.7¼
Lungs, 100's	.7½
Udders, 100's	.5

#### FANCY MEATS

(1cl prices, lb.)	
Beef tongues, corned	30½
Veal breads, under 12 oz.	71
12 oz. up	91
Calif. tongues, 1-lb./dn.	19
Oxtails, fresh, select	20n

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow	(lb.)
meat, barrels	
Bull meat, boneless, barrels	30½
Beef trimmings, 75/85's, barrels	30
Beef trimmings, 85/90's, barrels	33½
Boneless chucks, barrels	37
Beef cheek meat, trimmed, barrels	24½
Shank meat, bbls.	39½
Beef head meat, bbls.	22
Veal trimmings, boneless, barrels	34½

#### VEAL-SKIN OFF

(1cl carcass prices, cwt.)	
Prime, 90/120	\$42.00 @43.00
Prime, 120/150	42.00 @43.00
Choice, 90/120	38.00 @39.00
Choice, 120/150	38.00 @39.00
Good, 90/120	35.00 @36.00
Stand., 9/190	30.00 @31.00
Utility, 9/190	28.00 @29.00
Cull, 60/125	26.00 @27.00

#### CARCASS LAMB

(1cl prices, lb.)	
Prime, 35/45	.47½ @48½
Prime, 45/55	.48½ @49½
Prime, 55/65	.47½ @48½
Choice, 35/45	.47½ @48½
Choice, 45/55	.48½ @49½
Choice, 55/65	.47½ @48½
Good, all wts.	.44½ @45½

## NEW YORK

November 12, 1957

### WHOLESALE FRESH MEATS

#### BEEF CUTS

(l.c.l. prices)	
Steer:	(Western, cwt.)
Prime, carc., 6/700	\$45.00 @46.00
Prime, carc., 7/800	44.00 @45.50
Choice, carc., 6/700	43.00 @45.00
Choice, carc., 7/800	42.00 @43.50
Good, carc., 6/700	39.00 @42.00
Good, carc., 7/800	38.50 @40.50
Hinds., pr., 6/700	33.00 @37.00
Hinds., pr., 7/800	32.00 @35.00
Hinds., ch., 6/700	50.00 @54.00
Hinds., ch., 7/800	48.50 @52.00
Hinds., gd., 6/700	48.00 @49.00
Hinds., gd., 7/800	46.00 @48.00

#### BEEF CUTS

(l.c.l. prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	.54 @57
Hindqtrs., 700/800	.53 @56
Hindqtrs., 800/900	.53 @54
Rounds, flank off	.50 @53
Rounds, diamond bone	
flank off	.51 @53
Short loins, untrim.	.72 @82
Short loins, trim.	.94 @1.04
Flanks	.17 @18½
Ribs, (7 bone cut)	.56 @60
Arm chucks	.28 @30
Briskets	.17½ @18
Plates	
Choice steer:	
Hindqtrs., 600/700	.50 @53
Hindqtrs., 700/800	.49 @52
Hindqtrs., 800/900	.48 @50
Rounds, flank off	.49½ @52
Rounds, diamond bone	
flank off	.50 @53
Short loins, untrim.	.55 @65
Short loins, trim.	.75 @85
Flanks	.17 @18½
Ribs (7 bone cut)	.52 @56
Arm chucks	.27 @29
Briskets	.27 @29
Plates	.16½ @17

### FANCY MEATS

(l.c.l. prices)

(lb.)	
Veal breads, 6/12 oz.	82
12 oz. up	1.04
Beef livers, selected	29
Beef kidneys	16
Oxtails, ¼ lb., frozen	11

#### LAMB

(l.c.l. carcass prices, cwt.)

City	
Prime, 30/40	\$49.00 @53.00
Prime, 40/45	49.00 @54.00
Prime, 45/55	48.00 @52.00
Prime, 55/65	48.00 @49.00
Choice, 30/40	48.00 @52.00
Choice, 40/45	48.00 @53.00
Choice, 45/55	47.00 @51.00
Choice, 55/65	46.00 @48.00
Good, 30/40	44.00 @47.00
Good, 40/45	45.00 @47.00
Good, 45/55	43.00 @45.00
Western	
Prime, 45/dn.	48.00 @50.00
Prime, 45/55	48.00 @50.00
Prime, 55/65	46.00 @47.00
Choice, 45/dn.	47.00 @51.00
Choice, 45/55	47.00 @48.50
Choice, 55/65	46.00 @47.00
Good, 45/dn.	45.00 @47.00
Good, 45/55	44.00 @45.00

#### VEAL-SKIN OFF

(l.c.l. carcass prices)	Western
Prime, 90/120	\$45.00 @49.00
Choice, 90/120	36.00 @42.00
Good, 50/90	33.00 @36.00
Good, 90/120	34.00 @35.00
Stand., 50/90	28.00 @31.00
Stand., 90/120	29.00 @32.00
Calif. 20/dn., ch.	29.00 @32.00
Calif. 200/dn., gd.	27.00 @31.00
Calif. 200/dn., std.	25.00 @28.00

### NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Nov. 9, 1957, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Nov. 9	9,882
Week previous	9,130
COW:	
Week ended Nov. 9	789
Week previous	691
BULL:	
Week ended Nov. 9	289
Week previous	295
VPAL:	
Week ended Nov. 9	9,368
Week previous	12,163
LAMB:	
Week ended Nov. 9	29,682
Week previous	29,522
MUTTON:	
Week ended Nov. 9	568
Week previous	805
HOG AND PIG:	
Week ended Nov. 9	11,169
Week previous	10,216
PORK CUTS:	Lbs.
Week ended Nov. 9	621,882
Week previous	828,965
BEEF CUTS:	
Week ended Nov. 9	22,637
Week previous	266,420
VPAL AND CALF CUTS:	
Week ended Nov. 9	3,000
Week previous	3,041
LAMB AND MUTTON:	
Week ended Nov. 9	9,194
Week previous	
BEEF CURED:	
Week ended Nov. 9	
Week previous	13,240
PORK CURED AND SMOKED:	
Week ended Nov. 9	218,070
Week previous	267,821

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Nov. 9	N.A.
Week previous	16,882
CALVES:	
Week ended Nov. 9	N.A.
Week previous	11,973
HOGS:	
Week ended Nov. 9	N.A.
Week previous	58,132
SHEEP:	
Week ended Nov. 9	N.A.
Week previous	43,909
N.A.—not available.	

### PHILA. FRESH MEATS

November 12, 1957

#### WESTERN DRESSED

STEER CARCASSES:	(Cwt.)
Choice, 500/800	\$42.50 @45.25
Choice, 800/900	42.00 @43.50
Good, 500/800	39.50 @42.00
Hinds., choice	51.00 @53.00
Hinds., good	46.00 @49.00
Rounds, choice	50.00 @54.00
Rounds, good	47.00 @49.00
COW CARCASSES:	
Com'l, all wts.	39.50 @39.75
Utility, all wts.	28.50 @31.00
VEAL (SKIN OFF):	
Choice, 90/120	41.00 @44.00
Choice, 120/150	41.00 @44.00
Good, 50/90	36.00 @38.00
Good, 90/120	37.00 @39.00
Good, 120/150	38.00 @40.00
LAMB:	
Ch. & pr., 30/45	48.00 @50.00
Ch. & pr., 45/55	48.00 @50.00
Good, all wts.	45.00 @48.00

#### LOCALLY DRESSED

STEER BEEF (lb.)	Choice	Good
Carc., 5/700	42½ @44½	38 @40½
Carc., 7/800	42 @44	37½ @40
Hinds., 5/700	49 @51	44 @47
Hinds., 7/800	48 @50	43 @46
Rounds, no flank	51½ @53	47 @50
Hip rd. plus flank	49 @52	46 @49
Full loins, untrim.	48 @53	44 @46
Short loin, untrim.	58 @65	50 @54
Ribs (7 bone)	56 @58	47 @52
Arm chucks	38 @40	35 @36
Briskets	29 @32	26 @29
Short plates	17 @22	17 @22

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Nov. 12	Nov. 12	Nov. 12
STEER:			
Choice:			
500-600 lbs.	\$38.00 @41.00	\$38.00 @40.00	\$38.50 @40.00
600-700 lbs.	37.50 @39.00	37.00 @38.00	38.00 @39.00
Good:			
500-600 lbs.	36.00 @38.00	35.00 @37.00	36.50 @38.00
600-700 lbs.	35.00 @36.00	34.00 @36.00	36.00 @37.00
Standard:			
350-600 lbs.	34.00 @36.00	33.00 @36.00	33.00 @36.00
COW:			
Standard, all wts.	None quoted	30.00 @32.00	None quoted
Commercial, all wts.	28.50 @31.00	29.00 @30.00	29.00 @30.00
Utility, all wts.	28.00 @30.00	28.00 @30.00	28.00 @32.00
Canner-cutter	None quoted	26.00 @27.50	27.00 @30.00
Bull, util. & com'l	32.00 @35.00	33.00 @35.00	33.00 @34.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	41.00 @44.00	40.00 @41.00	40.00 @43.00
Good:			
200 lbs. down	38.00 @41.00	39.00 @41.00	37.00 @41.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	45.00 @47.00	42.00 @45.00	41.00 @44.00
35-45 lbs.	43.00 @45.00	40.00 @43.00	39.00 @42.00
Choice:			
45-55 lbs.	45.00 @47.00	42.00 @45.00	41.00 @44.00
35-45 lbs.	43.00 @45.00	40.00 @43.00	39.00 @42.00
Good, all wts.	41.00 @44.00	39.00 @44.00	39.00 @41.00
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	22.00 @24.00	18.00 @20.00
Good, 70 lbs./down	None quoted	22.00 @24.00	18.00 @20.00



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Nov. 13, 1957)

SKINNED HAMS				BELLIES			
F.F.A. or Fresh		Frozen		F.F.A. or Fresh		Frozen	
43 1/2 @ 44	10/12	43 1/2 @ 44		32a	6/8	32n	
42 1/2	12/14	42 1/2		32b	8/10	32n	
42	14/16	42		30	10/12	30	
41 1/2	16/18	41 1/2		29	12/14	29	
40	18/20	40		26	14/16	26	
40	20/22	40		26	16/18	26	
39 1/2	22/24	39 1/2		25	18/20	25	
39 1/2	24/26	39 1/2		Gr. Am. froz., fresh	D.S. clear		
37 1/2	25/30	37 1/2		21 1/2 n	18/20	24 1/2 n	
35	25/up, 2's in.	35		21 1/4 a	20/25	24 n	
				20 1/4 a	25/30	23 1/2 n	
				20a	30/35	23 n	
				19a	35/40	22 1/2 n	
				17 1/2 a	40/50	22 1/4 a	

PICNICS			
F.F.A. or Fresh		Frozen	
26	4/6	26	
25 1/2	6/8	25 1/2	
25	8/10	24	
25	10/12	24	
24 @ 24 1/2 n	12/14	24 n	
24 @ 24 1/2	8/up, 2's in.	24	

FAT BACKS			
Frozen or Fresh		Cured	
10n	6/8	11	
10n	8/10	12	
11 1/2 n	10/12	12 1/2	
15n	12/14	16 @ 16 1/2	
16 1/4 n	14/16	17 1/4 @ 17 1/2	
17n	16/18	18 @ 18 1/2	
17n	18/20	18 @ 18 1/2	
17n	20/25	18 @ 18 1/2	

### LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, NOV. 8, 1957				
Nov.	Open	High	Low	Close
Nov.	11.50	11.55	11.40	11.40
Dec.	12.60	12.62	12.52	12.60
Jan.	12.47	12.50	12.40	12.45a
Mar.	12.65	12.70	12.60	12.60
Sales: 3,400,000 lbs.				
Open interest at close Thurs., Nov. 7: Nov. 82, Dec. 403, Jan. 231, and Mar. 200 lots.				

MONDAY, NOV. 11, 1957				
Nov.	Open	High	Low	Close
Nov.	11.35	11.35	11.10	11.20a
Dec.	12.90	12.90	12.37	12.40b
Jan.	12.40	12.45	12.27	12.30
Mar.	12.60	12.60	12.40	12.45
May	12.70	12.70	12.60	12.60a
Sales: None reported.				
Open interest at close Fri., Nov. 8: Nov. 43, Dec. 403, Jan. 232, and Mar. 204 lots.				

TUESDAY, NOV. 12, 1957				
Nov.	Open	High	Low	Close
Nov.	11.30	11.30	10.80	10.85b
Dec.	12.47	12.50	12.32	12.35b
Jan.	12.35	12.37	12.25	12.25
Mar.	12.47	12.50	12.35	12.35b
May	12.55	12.60	12.45	12.45
Sales: 5,240,000 lbs.				
Open interest at close Mon., Nov. 11: Nov. 32, Dec. 415, Jan. 237, Mar. 207, and May 40 lots.				

WEDNESDAY, NOV. 13, 1957				
Nov.	Open	High	Low	Close
Nov.	10.85	10.90	10.82	10.82b
Dec.	12.35	12.40	12.05	12.07
Jan.	12.20	12.25	11.85	11.90
Mar.	12.35	12.35	11.97	12.00a
May	12.30	12.35	12.02	12.05a
Sales: 15,000,000 lbs.				
Open interest at close Tues., Nov. 12: Nov. 32, Dec. 418, Jan. 233, Mar. 223, and May 40 lots.				

THURSDAY, NOV. 14, 1957				
Nov.	Open	High	Low	Close
Nov.	10.82	10.82	10.60	10.65
Dec.	12.05	12.17	11.90	12.10
Jan.	11.82	11.95	11.75	11.90a
Mar.	11.97	12.05	11.87	11.97
May	11.97	12.10	11.92	12.02
Sales: 12,000,000 lbs.				
Open interest at close Wed, Nov. 13: Nov. 43, Dec. 397, Jan. 250, Mar. 235, and May 43 lots.				

### CHGO. FRESH PORK AND PORK PRODUCTS

November 12, 1957

HAMS, skinned, 10/12	
44 1/2	
HAMS, skinned, 12/14	
43 1/2	
HAMS, skinned, 14/16	
43	
PICNICS, 4/6 lbs.	
27	
PICNICS, 6/8 lbs.	
26 1/2	
Pork lgins, boneless	
65	
Shoulders, 16/dn. loose	
31	
(Job lots, lb.)	
Pork livers	
14 1/2 @ 15	
Tenderloins, fresh, 10's	
73 @ 74	
Neck bones, bbls.	
12 @ 14	
Ears, 30's	
12 @ 14	
Feet, s.c. bbls.	
7 @ 8	

CHGO. PORK SAUSAGE MATERIALS—FRESH	
(To sausage manufacturers in job lots only)	
Pork trimmings	
40% lean, barrels	19 1/2
Pork trimmings	
50% lean, barrels	22
Pork trimmings	
80% lean, barrels	36 @ 37
Pork trimmings	
95% lean, barrels	43 1/2
Pork head meat	
22	
Pork cheek meat, barrels	
31	

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	
15.00	
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	
14.50	
Kettle rendered, 50-lb. tins, f.o.b. Chicago	
16.00	
Leaf, kettle rendered, tierces, f.o.b. Chicago	
16.00	
Lard flakes, f.o.b. Chicago	
16.75	
Neutral tierces, f.o.b. Chicago	
16.50	
Standard shortening, N. & S. (del.)	
21.75	
Hydro, shortening, N. & S.	
22.25	

### WEEK'S LARD PRICES

P.S. or D.R.		P.S. or D.R.		Ref. in 50-lb. tins	
Rend. Cash		Rend. (Open)		Mkt. (Open)	
(Bd. Trade)		(Mkt.)		(Mkt.)	
Nov. 8	11.40n	11.37 1/2 n	13.75n	Nov. 11	11.40n
Nov. 11	11.40n	11.37 1/2 n	13.75n	Nov. 12	10.85n
Nov. 12	10.85n	10.25	13.75n	Nov. 13	10.82 1/2 n
Nov. 14	10.65n	11.25	13.50n		

n—nominal, b—bid, a—asked.

## HOG VALUES BEST IN SEVERAL MONTHS

(Chicago costs, credits and realizations for Monday and Tuesday)

Markups in pork, sharper than those on live hogs, accounted for the appreciable gains in values this week. Margins were at their best levels in several months, with lightweights showing to the best advantage of \$1.52 and \$2.17 on the alive and dressed yield basis.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	per cwt.	fin. yield	per cwt.	fin. yield	per cwt.	fin. yield
Lean cuts	\$12.90	\$18.71	\$12.38	\$17.53	\$11.00	\$16.18
Fat cuts, lard	5.40	7.70	5.51	7.82	5.34	7.40
Ribs, trimm., etc.	2.00	2.89	1.88	2.67	1.80	2.30
Cost of hogs	\$17.00	\$17.12	\$16.88	\$16.88	\$16.88	\$16.88
Condemnation loss	.08	.08	.08	.08	.08	.08
Handling, overhead	1.70	1.50	1.50	1.30	1.30	1.30
TOTAL COST	18.78	27.22	18.70	26.52	18.26	25.32
TOTAL VALUE	20.30	29.39	19.77	28.02	18.74	26.20
Cutting margin	+\$1.52	+\$2.17	+\$1.07	+\$1.50	+\$0.48	+\$0.87
Margin last week	+.42	+.58	-.05	-.07	-.16	-.32

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Nov. 12	San Francisco Nov. 12	No. Portland Nov. 12
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. No. 1-3	None quoted	(Shipper style)	(Shipper style)
120-150 lbs., U.S. No. 1-3	\$30.00 @ 33.00	None quoted	None quoted
			\$28.00 @ 29.50
FRESH PORK CUTS, No. 1:			
LOINIS:			
8-10 lbs.	\$31.00 @ 56.00	\$52.00 @ 56.00	\$47.00 @ 51.00
10-12 lbs.	\$31.00 @ 56.00	\$52.00 @ 57.00	47.00 @ 51.00
12-16 lbs.	\$31.00 @ 56.00	\$52.00 @ 57.00	47.00 @ 51.00
PICNICS:			
4-8 lbs.	(Smoked) 33.00 @ 37.00	(Smoked) 34.00 @ 38.00	(Smoked) 35.00 @ 38.00
HAMS:			
12-16 lbs.	47.00 @ 53.00	50.00 @ 54.50	46.00 @ 48.00
16-18 lbs.	47.00 @ 54.00	48.00 @ 53.00	47.00 @ 51.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	45.00 @ 56.00	48.00 @ 54.00	48.00 @ 51.00
8-10 lbs.	44.00 @ 50.00	47.00 @ 52.00	45.00 @ 48.00
10-12 lbs.	43.00 @ 49.00	45.00 @ 50.00	43.00 @ 49.00
LARD, Refined:			
1-lb. cartons	19.00 @ 20.50	20.00 @ 22.00	18.00 @ 21.00
50-lb. cartons & cans	17.00 @ 20.25	18.00 @ 20.00	None quoted
Tierces	15.75 @ 19.50	None quoted	15.00 @ 19.00

## N. Y. FRESH PORK CUTS

November 12, 1957

	City Box lots, cwt.
Pork loins, 8/12	\$53.00 @ 56.00
Pork loins, 12/16	\$52.00 @ 55.00
Hams, sknd., 10/14	\$46.00 @ 49.00
Boston butts, 4/8	\$39.00 @ 42.00
Regular picnics, 4/8	\$30.00 @ 33.00
Spareribs, 3/down	\$37.00 @ 42.00
(L.c.l. prices, cwt.) Western	
Pork loins, 8/12	\$50.00 @ 55.00
Pork loins, 12/16	\$50.00 @ 54.00
Hams, sknd., 10/14	\$44.00 @ 47.00
Boston butts, 4/8	\$37.00 @ 40.00
Picnics, 4/8	\$29.00 @ 32.00
Spareribs, 3/down	\$36.00 @ 41.00

## N. Y. DRESSED HOGS

(L.c.l. prices)

(Heads on, leaf fat in)	
50 to 75 lbs.	\$28.25 @ 31.25
75 to 100 lbs.	28.25 @ 31.25
100 to 125 lbs.	28.25 @ 31.25
125 to 150 lbs.	28.25 @ 31.25

## CHGO. WHOLESALE SMOKED MEATS

November 12, 1957

Hams, skinned, 14/16 lbs., (Av.) wrapped	
48	
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	
49	
Hams, skinned, 16/18 lbs., wrapped	
48	
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	
49	
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	
42	
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	
41	
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.	
53	

## PHILA. FRESH PORK

November 12, 1957

WESTERN DRESSED (Lb.)	
Reg. loins, 8/12	47 1/2 @ 51
Reg. loins, 12/16	47 1/2 @ 51
Butts, Boston, 4/8	36 @ 39
Spareribs, 3/down	34 @ 38
Reg. picnics	36 @ 38
LOCALLY DRESSED	
Pork loins, 8/12	54 @ 57
Pork loins, 12/16	53 @ 56
Bellies, 10/12	35 @ 38
Spareribs, 3/down	40 @ 43
Skinned hams, 10/12	48 @ 51
Skinned hams, 12/14	47 @ 50
Picnics, 4/8	30 @ 34
Boston Butts, 4/8	40 @ 44

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Nov. 9, 1957 was 14.6. The U. S. Department of Agriculture has reported. This ratio compared with the 14.2 ratio for the preceding week and 11.4 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.149, \$1.180 and \$1.

# BY-PRODUCTS ... FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, November 13, 1957

### BLOOD

Unground, per unit of ammonia, bulk ... 5.50

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:  
Low test ..... 5.75n  
Med. test ..... 5.50n  
High test ..... 5.50n

### PACKINGHOUSE FEEDS

	Car lots, ton
50% meat, bone scraps, bagged..	\$ 70.00@ 77.50
50% meat, bone scraps, bulk ...	67.50@ 72.50
60% digester tankage, bagged ...	72.50@ 82.50
60% digester tankage, bulk ...	70.00@ 77.50
90% blood meal, bagged ...	95.00@120.00
Steam bone meal, bagged	
(specially prepared) .....	85.00
60% steam bone meal, bagged..	65.00

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit ammonia ..... \*4.50  
Hoof meal, per unit ammonia ..... 5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.20n  
Med. test, per unit prot. .... 1.15n  
High test, per unit prot. .... 1.10n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 38.00  
Cattle jaws, feet (non-gelatine), ton 16.00@21.00  
Tide bone, ton ..... 19.00@24.00  
Pigskins (gelatine), cwt. .... 6.50@ 7.25  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HAIR

Winter coil dried, per ton ..... \*55.00@65.00  
Summer coil dried, per ton ..... 30.00@35.00  
Cattle switches, per piece ..... 8@4  
Winter processed (Nov.-March)  
gray, lb. .... 15  
Summer processed (April-Oct.)  
gray, lb. .... 9

\*Delivered, n—nominal, a—asked.

## TALLOWs and GREASES

Wednesday, November 13, 1957

Exporters and eastern consumers reduced their ideas on the market fractionally late last week, as bleachable fancy tallow was bid at 9@9½c, delivered New York, and choice white grease, all hog, was bid at 9¼c, also c.a.f. East. Sellers still asked up to 9½c, on the latter. There was no significant price change in the Midwest area, as some buying inquiry was apparent at 8¼@8½c, f.o.b. and c.a.f. Chicago, for bleachable fancy tallow. The edible tallow market was quiet, with 11½c, c.a.f. Chicago, bid. Some product sold at 11c, f.o.b. River. Yellow grease was bid at 7½c, c.a.f. Chicago, and special tallow sold at 7¼@7½c, also c.a.f. Chicago.

At the start of the new week, edible tallow was available at 11¼c, f.o.b. River, for immediate shipment, and at 11½c, for December shipment. The inedible tallow and grease market was quiet, and mostly steady levels prevailed. Bleachable fancy tal-

low was bid at 8¼c, c.a.f. Chicago, and at 9c, c.a.f. New York. Indications were also in the market on hard body material at 9½c, c.a.f. New York. Choice white grease, all hog, was offered at 9¾@9½c, c.a.f. New York, with buying interest fractionally lower.

On Tuesday, a couple of tanks of edible tallow sold at 11c, f.o.b. River, for prompt shipment, and several more tanks of same traded at 11½c, c.a.f. Chicago. The market on inedible tallows and greases remained steady in the Midwest.

The midweek market had inedible tallows and greases on the easy side, as exporters and domestic users lowered their ideas again. Some material was purchased basis 8¼c, c.a.f. Chicago, on bleachable fancy tallow. Choice white grease, all hog, was available at 9½c, c.a.f. New York, but was bid lower. Bleachable fancy tallow was bid at 9c on regular production, with indication of 9½c on hard body material. Offerings were reported at 9½c and 9¼c, respectively, c.a.f. East. The same was bid at 8½c, c.a.f. Avondale, La. Special tallow was bid at 8½c, c.a.f. Avon-

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dale, and at 8½c, c.a.f. East. Yellow grease was bid at 8¼c, former point, and at 8¼@8¾c, latter destination.

**TALLOW:** Wednesday's quotations: edible tallow, 11c, f.o.b. River, and 11½c, Chicago; original fancy tallow, 8½c; bleachable fancy tallow, 8¼c; prime tallow, 8c; special tallow, 7¾c; No. 1 tallow, 7½c; and No. 2 tallow, 7c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 8½c; B-white grease, 7¾c; yellow grease, 7¾@7½c; house grease, 7¾c; and brown grease, 6¾@6¾c. Choice white grease, all hog, was quoted at 9¾c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Nov 13, 1957

Dried blood ws quoted today at \$4.50 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.05 nominal per unit of protein.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, NOV 8, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	15.62	15.69	15.62	15.67	15.58
Jan. ....	15.62n	.....	.....	15.67n	15.55a
Mar. ....	15.52	15.58	15.47	15.56b	15.50
May ....	15.46	15.54	15.43	15.52b	15.45
July ....	15.33b	15.44	15.35	15.44	15.36
Sept. ....	14.80b	.....	.....	14.80b	14.85b

Sales: 235 lots.

MONDAY, NOV. 11, 1957

Veterans Day  
No trading reported in cottonseed oil futures.

TUESDAY, NOV. 12, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	15.71b	15.77	15.74	15.77	15.67
Jan. ....	15.71a	.....	.....	15.77n	15.67n
Mar. ....	15.61b	15.66	15.62	15.65	15.56b
May ....	15.55b	15.60	15.57	15.58	15.52b
July ....	15.46b	15.51	15.49	15.49b	15.44
Sept. ....	14.90b	.....	.....	14.80b	14.80b

Sales: 199 lots.

WEDNESDAY, NOV. 13, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	15.76	15.83	15.71	15.75	15.77
Jan. ....	15.76n	.....	.....	15.74n	15.77n
Mar. ....	15.67	15.72	15.61	15.65	15.65
May ....	15.60	15.62	15.51	15.56b	15.58
July ....	15.49b	15.54	15.49	15.46b	15.49b
Sept. ....	14.80b	.....	.....	15.00b	14.80b

Sales: 307 lots.

## VEGETABLE OILS

Wednesday, November 13, 1957

Crude cottonseed oil, f.o.b. ....	13¼
Valley .....	13¼n
Southeast .....	13¼n
Texas .....	13¾ @ 13½
Corn oil in tanks, f.o.b. mills .....	14¼
Soybean oil, f.o.b. Decatur .....	11½a
Peanut oil, f.o.b. mills .....	16n
Cocconut oil, f.o.b. Pacific Coast ..	13a
Cottonseed roots:	
Midwest and West Coast .....	2¾
East .....	2¾

## OLEOMARGARINE

Wednesday, November 13, 1957

White, dom. vegetable (30-lb. cartons) ..	27
Yellow quarters (30-lb. cartons) .....	28
Milk churned pastry (30-lb. cartons) ..	26
Water churned pastry (30-lb. cartons) ..	25
Bakers, drums, 10n lots .....	21½

## OLEO OILS

Wednesday, November 13, 1957

Prime oleo stearine (slack barrels) ..	14¼ @ 14½n
Extra oleo oil (drums) .....	18¾ @ 19
Prime oleo oil (drums) .....	18¾ @ 18¾

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Trading on packer hides slow until about midweek, when most selections sustained fractional price markdowns—Action on small packer and country hides slow, with mostly nominal quotations listed—Market on Northern calfskins lower, with nominal quotations on most others—Trade on sheepskins curtailed due to limited offerings of some selections, otherwise about steady.

## CHICAGO

**PACKER HIDES:** Trading for the week opened slow, with most of the activity concentrated on Wednesday, when an estimated upwards of 50,000 pieces changed hands. Some selections sold at ½c lower prices. Heavy native steers sold ½c lower at 10c on Rivers and at 10½c on Northems. Heavy native cows weakened in price, River production selling at 10½c; Northern, however, sold steady at 11c. Branded cows were quoted ½c lower at the new range of 9½@10½c. The inside price indicated ½c lower on Rivers and Northern. The outside price was quoted on Southwesterns. Selections that sold at steady levels with last week included butt-brands, Colorados and light native cows, the latter at 16c on Rivers.

**SMALL PACKER AND COUNTRY HIDES:** The market was quiet on these selections, with the 60-lb. average quoted nominally at 8½c and the 50-lb. remaining steady at 11c also nominal. Calfskins, all weights, were quoted at 27@29c, and kipskins at 23@24c, both nominal.

**CALFSKINS AND KIPSKINS.** Northern calfskins, 10 lbs./down sold 1½c lower at 40c. No trading was reported on other selections of calfskins and kipskins. Northern calfskins continued to be quoted at 45c nomi-

nal. Northern kipskins, 15/25's were quoted 32c nominal, and the 25/30's at 30c nominal.

**SHEEPSKINS:** Trading was curtailed by limited offerings in some selections, No. 1 Shearlings sold freely at 2.00@2.50 for Western production, with some other lots, choice included selling at a broad range of 1.90@3.50. No. 2's continued to be quoted at 1.50@2.00 nominal, with No. 3's at .75@1.00 nominal. Fall clips ranged from 2.40@4.00 nominal, and dry pelts at 26@27c nominal.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, Nov. 13, 1957	Cor. date 1956
Lgt. native steers .....	15 @ 15½n	15½ @ 16n
Hvy. nat. steers .....	10 @ 10½	12½ @ 13n
Ex. lgt. nat. steers .....	19 @ 19½n	19½ @ 20n
Butt-brand, steers .....	9	10½
Colorado steers .....	8½	10n
Hvy. Texas steers .....	9n	10½
Light Texas steers .....	12n	13n
Ex. lgt. Texas steers .....	16n	17½
Heavy native cows .....	10½ @ 11	12½ @ 13n
Light nat. cows .....	13½ @ 16	15 @ 16½
Branded cows .....	9½ @ 10½	11 @ 12n
Native bulls .....	7 @ 8n	9 @ 9½
Branded bulls .....	6 @ 7n	8 @ 8½
Calfskins:		
Northern, 10/15 lbs. ....	45n	47½ @ 50n
10 lbs./down .....	40n	41n
Kips, Northern native, .....	32n	31 @ 32
15/25 lbs. ....	32n	31 @ 32

### SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over .....	8½n	10½ @ 11n
50 lbs. ....	11½n	12½

### SMALL PACKER SKINS

Calfskins, all wts. ....	27 @ 29n	32 @ 34n
Kipskins, all wts. ....	23 @ 24n	23 @ 25n

### SHEEPSKINS

Packer shearlings:		
No. 1 .....	1.90@3.50	2.00@2.15
Dry Pelts .....	26@27n	27
Horsehides, untrim. ....	5.00@8.50n	9.00@9.50n
Horsehides, trim. ....	7.50@8.00n	.....

## N. Y. HIDE FUTURES

FRIDAY, NOV 8, 1957

	Open	High	Low	Close
Jan. ....	11.95b	.....	.....	12.10b-2n
Apr. ....	11.65b	.....	.....	11.80b-1n
July ....	11.85b	.....	.....	12.05b-1n
Oct. ....	11.65b	.....	.....	12.15b
Jan. ....	12.10b	.....	.....	12.30b
Apr. ....	.....	.....	.....	12.40b

Sales: None.

MONDAY, NOV. 11, 1957

Veterans Day  
No trading reported in hide futures

TUESDAY, NOV. 12, 1957

Jan. ....	12.00b	12.20	12.20	12.20b-2n
Apr. ....	11.85b	11.95	11.95	11.90b-12n
July ....	12.02b	12.16	12.10	12.15b-2n
Oct. ....	12.15b	12.35	12.35	12.30b
Jan. ....	12.20b	.....	.....	12.40b
Apr. ....	12.30b	.....	.....	12.50b

Sales: 14 lots.

WEDNESDAY, NOV. 13, 1957

Jan. ....	12.14	12.15	12.10	11.90b-12.10n
Apr. ....	11.75b	12.80	12.80	12.80
July ....	12.10	12.11	12.00	12.00b-1n
Oct. ....	12.20b	.....	.....	12.10b-1n
Jan. ....	12.30b	.....	.....	12.15b-1n
Apr. ....	12.35b	.....	.....	12.20n

Sales: 43 lots.

THURSDAY, NOV. 14, 1957

Jan. ....	11.90	11.97	11.95	11.85b-1n
Apr. ....	11.60b	11.80	11.80	11.65b-1n
July ....	12.00	12.00	11.90	11.85b-1n
Oct. ....	12.00b	.....	.....	12.00b-1n
Jan. ....	12.15b	.....	.....	12.00b-1n
Apr. ....	12.30b	.....	.....	12.10n

Sales: 36 lots.

n—nominal, b—bid, a—asked.

## U. S. Edible Oil Exports Up

According to preliminary Census Bureau data, United States exports of cottonseed and soybean oils during October 1956-September 1957 totaled 1,228,000,000 lbs., up 6 per cent from the 1955-56 marketing year. Shipments of soybean oil during the last marketing year totaled 805,000,000 lbs., an increase of nearly one-half over October-September 1955-56. On the other hand, cottonseed oil exports of 423,000,000 lbs. were nearly one-third below those of the previous marketing year.



# LIVESTOCK MARKETS... Weekly Review

## Auction Marts Act To Guard Against 'Shady' Stock Buyers

Establishment of a nationwide livestock buyer credit risk rating system sponsored by the American National Livestock Auction Association has been announced by C. T. (Tad) Sanders, executive secretary and counsel of that association. Main objectives of the rating system will be to facilitate livestock purchases by livestock dealers, order buyers and other; and to safeguard the public and livestock markets against fraudulent buyer schemes taking advantage of worthless checks and drafts issued in payment of livestock purchases.

The system is planned for adoption at the November 30 meeting of the Livestock Market Council of the association. Action will then be taken on details to make the plan effective throughout livestock circles with a credit corporation organized to operate and conduct the system. The plan involves proper credit rating of buyers, issuance of buyer credit cards of identification, supplying credit information and clearing purchases.

Sanders, in explaining the credit risk system, said that "the initial obligation of the auction market on sale of consigned livestock is payment to the consignor of the bid price. This is always done with the market assuming the risk of collection from the buyers. Such risk is negligible with local replacement and feeder buyers. The same is true of regular dealers and order buyers bidding and buying. However, with the market bound by the highest bid, it is vulnerable to buyers who are seeking possession on fraudulent payment and quick resale of the livestock in other market areas.

"We intend to make it impossible

for these would-be buyers who seek to carry out the schemes in any form at markets or in purchases direct from owners in the respective markets' trade areas to operate. Such operations permitted to flourish invariably result in excessive losses to many. Any present bond requirements for dealers and buyers registered under the Packers and Stockyards Act do not provide a satisfactory answer. We will encourage patronage and active buying by reputable buyers everywhere, but make purchases by the fraudulent, dishonest and roaming operators impossible."

Cooperation from the livestock producer and feeder organizations, commercial banks and livestock buyers will be encouraged with resulting benefits available to them in the most effective operation of the credit risk system by the credit corporation organized by the auction markets.

## Atomic Fallout Threat To Meat, Says Aussie Professor

An associate professor of physics at Melbourne (Australia) University, in a recent statement, said that the radio-active element Strontium 90, in fall-out from nuclear tests, could affect sheep and cattle. Strontium 90 in sheep and cattle—from eating grass contaminated by fallout—was a greater hazard to humans than casual contact with fallout, he added.

By eating contaminated meat humans would come into closer and more lasting contact with radio-active material than would otherwise be the case, he pointed out. As a rule, it is not practical to water pastures so heavily that fallout would penetrate deep enough into the sub-soil to be out of reach of plant roots.

## Livestock Costs to Packers in Sept. Generally Above 1956

Packers operating under federal inspection in September found prices on all livestock considerably higher than in the same month last year.

Average cost of cattle for September at \$19.03 was 8 per cent higher than in 1956; calves at \$17.58 cost 15 per cent more than in 1956; hogs at \$19.24 had 120 per cent of the 1956 value, and sheep and lambs averaging \$20.59 cost 10 per cent more per cwt. than in September 1956.

The 1,627,000 cattle, 638,000 calves, 5,060,000 hogs and 1,104,000 sheep and lambs slaughtered in September had dressed yields of:

	Sept. 1957 1,000 lbs.	Sept. 1956 1,000 lbs.
Beef .....	881,242	844,379
Veal .....	79,416	86,741
Pork (carcass wt.) .....	847,751	849,556
Lamb and mutton .....	49,650	50,991
Totals .....	1,858,078	1,831,667
Pork, excl. lard .....	639,808	638,107
Lard production .....	151,801	154,242
Rendered pork fat .....	7,655	7,662

## Average live weights in Sept. were:

	Sept. 1957 lbs.	Sept. 1956 lbs.
All cattle .....	979.7	962.1
Steers <sup>1</sup> .....	1,016.2	1,001.4
Heifers <sup>2</sup> .....	868.3	857.8
Cows <sup>1</sup> .....	974.7	957.8
Calves .....	223.3	238.5
Hogs .....	221.4	225.2
Sheep and lambs .....	93.6	91.9

## Dressed yields per 100 lbs. live weight for Sept. 1957-56 were:

	Sept. 1957 Per cent	Sept. 1956 Per cent
Cattle .....	55.5	54.5
Calves .....	56.0	55.2
Hogs <sup>2</sup> .....	75.8	75.9
Sheep and lambs .....	48.3	47.9
Lard, per cwt., lbs. ....	13.6	13.8
Lard, per hog, lbs. ....	30.0	31.0

## Average dressed weights of livestock compared as follows (lbs.):

	Sept. 1957	Sept. 1956
Cattle .....	543.7	524.9
Calves .....	125.0	131.7
Hogs .....	167.8	170.9
Sheep and lambs .....	45.2	43.9

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 9, 1957, as reported to The National Provisioner:

**CHICAGO**  
Armour, 12,042 hogs; shippers, 18,997 hogs; and others, 20,880 hogs.  
Totals: 22,683 cattle, 751 calves, 49,919 hogs and 6,498 sheep.

**OMAHA**  
Cattle & Calves Hogs Sheep  
Armour... 4,293 9,939 2,263  
Cudahy... 2,014 8,975 1,394  
Swift... 2,767 9,177 3,348  
Wilson... 1,992 3,712 1,576  
Neb. Beef... 586  
Am. Stores... 1,096  
Cornhusker... 985  
O'Neill... 838  
R. & O... 801  
Gr. Omaha... 688  
Rothschild... 1,217  
Roth... 985  
Kings... 750  
Omaha... 764  
Union... 1,088  
Others... 862 8,346  
Totals... 21,896 40,149 8,586

**KANSAS CITY**  
Cattle Calves Hogs Sheep  
Armour... 2,145 351 3,773 1,720  
Swift... 1,795 729 4,891 2,005  
Wilson... 971 4,980  
Butchers... 7,797 129  
Others... 515 2,483  
Totals... 13,213 1,080 18,223 3,854

**N. S. YARDS**  
Cattle Calves Hogs Sheep  
Armour... 2,424 521 7,925 1,756  
Swift... 3,073 1,644 14,746 2,707  
Hunter... 682 6,987  
Hell... 1,076  
Krey... 6,872  
Totals... 6,179 2,165 37,606 4,463

**ST. JOSEPH**  
Cattle Calves Hogs Sheep  
Swift... 2,728 241 15,659 4,178  
Armour... 2,963 152 8,840 2,856  
Others... 4,219 332 2,062  
Totals... 9,910 725 26,590 7,034  
\*Do not include 5,728 hogs and 1,763 sheep direct to packers.

**SIOUX CITY**  
Cattle Calves Hogs Sheep  
Armour... 1,912 11,081 2,470  
Swift... 2,821 8,335 1,730  
S.C. Dr...  
Beef... 3,789  
Raskin... 885  
Butchers... 812  
Others... 8,218 32 25,880 3,024  
Totals... 17,937 36 40,296 7,224

**WICHITA**  
Cattle Calves Hogs Sheep  
Cudahy... 1,051 136 2,134  
Dunn... 44  
Sunflower... 27  
Dold... 30 501  
Excel... 624  
Armour... 151  
Swift... 770  
Others... 3,117 124 850  
Totals... 4,883 136 2,759 1,771

**OKLAHOMA CITY**  
Cattle Calves Hogs Sheep  
Armour... 1,071 41 89 186  
Wilson... 1,565 133 91 231  
Others... 1,452 211 1,911  
Totals... 4,088 385 2,061 417  
\*Do not include 690 cattle, 71 calves, 9,916 hogs and 2,783 sheep direct to packers.

**LOS ANGELES**  
Cattle Calves Hogs Sheep  
Cudahy... 171 11 74  
Swift... 84  
Wilson... 803  
Atlas... 710  
Ideal... 623 1 410  
United... 342  
Gr. West... 281  
Klubnikin... 278  
Century... 244  
Com'l... 1,616 159 150  
Totals... 5,097 171 634

**DENVER**  
Cattle Calves Hogs Sheep  
Armour... 702 114 3,976 2,361  
Swift... 1,268 22 5,519 1,070  
Cudahy... 737 73 2,008 430  
Wilson... 861  
Others... 6,193  
Totals... 9,761 209 11,503 7,971

**CINCINNATI**  
Cattle Calves Hogs Sheep  
Gall... 324 31 1,190  
Schlachter... 773 20  
Swift... 4,078 2,592 31,289 5,604  
Others... 3,496 5,768 6,302 450  
Totals... 5,676 795 12,947 1,635

**ST. PAUL**  
Cattle Calves Hogs Sheep  
Armour... 1,960 4,375 19,881 4,790  
Bartusch... 1,200  
Rifkin... 773 20  
Superior... 1,968  
Swift... 4,078 2,592 31,289 5,604  
Others... 3,496 5,768 6,302 450  
Totals... 17,505 12,764 57,472 10,853

**FORT WORTH**  
Cattle Calves Hogs Sheep  
Armour... 263 517 903 1,476  
Swift... 914 755 489  
City... 216 36  
Rosenthal... 71 33 114  
Totals... 1,484 1,335 1,428 2,328

**TOTAL PACKER PURCHASES**  
Week ended Nov. 9  
Cattle... 140,302 167,268 166,704  
Hogs... 301,617 273,978 340,995  
Sheep... 62,634 63,642 59,138

## CORN BELT DIRECT TRADING

Des Moines, Nov. 13—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:  
160-180 lbs. .... None quoted  
180-200 lbs. .... \$14.50@16.50  
200-220 lbs. .... 15.75@17.00  
220-240 lbs. .... 15.45@16.85  
240-270 lbs. .... 15.00@16.55  
Sows, U.S. No. 1-3:  
270-330 lbs. .... 14.75@16.00  
330-400 lbs. .... 14.25@15.50  
400-550 lbs. .... 13.00@15.00

Corn belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Nov. 7	97,000	67,500	72,000
Nov. 8	58,000	62,000	62,000
Nov. 9	34,000	60,000	35,000
Nov. 11	27,500	83,000	27,000
Nov. 12	75,500	51,500	98,000
Nov. 13	95,000	58,000	81,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, Nov. 12 were as follows:

**CATTLE:** Cwt.  
Steers, gd. & ch. .. \$22.00@25.50  
Steers, std. & gd. .. 17.50@22.50  
Heifers, gd. & ch. .. 21.00@24.00  
Cows, util. & com'l. 13.00@15.00  
Cows, can. & cut. .. 10.50@14.00  
Bulls, util. & com'l. 16.00@18.00  
Bulls, can. & cut. .. None quoted  
**VEALERS:**  
Choice & prime .... 27.00@28.50  
Good & choice .... 24.00@28.00  
Calves, gd. & ch. .. 17.50@21.00  
**HOGS, U.S. No. 1-3:**  
120/160 lbs. .... 15.00@16.50  
160/180 lbs. .... 16.50@17.50  
180/200 lbs. .... 17.50@17.75  
200/220 lbs. .... 17.50@17.90  
220/240 lbs. .... 17.50@17.90  
240/270 lbs. .... 17.25@17.50  
270/300 lbs. .... 16.75@17.25  
Sows, U.S. No. 1-3:  
180/330 lbs. .... 15.75@16.25  
330/450 lbs. .... 14.50@16.00  
**LAMBS:**  
Good & choice .... 20.50@22.00  
Utility & good .... 18.00@21.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Nov. 9, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	16,174	11,799	50,553	43,714
Baltimore, Philadelphia	9,670	1,129	26,709	3,860
Cin., Cleve., Detroit, Indpls.	23,748	7,558	118,133	16,228
Chicago Area	28,089	10,004	59,164	7,402
St. Paul-Wis. Areas <sup>2</sup>	36,882	32,711	129,689	22,461
St. Louis Area <sup>3</sup>	16,253	4,505	94,193	8,189
Sioux City-So. Dak. Area <sup>4</sup>	20,845	...	72,906	15,002
Omaha Area <sup>5</sup>	33,135	505	100,140	13,471
Kansas City	14,914	2,962	42,122	2,891
Iowa-So. Minnesota <sup>6</sup>	27,036	15,310	326,576	32,914
Louisville, Evansville, Nashville, Memphis	13,559	8,804	49,744	...
Georgia-Alabama Area <sup>7</sup>	5,773	5,597	32,130	...
St. Joseph, Wichita, Okla. City	16,856	2,493	57,872	11,529
Ft. Worth, Dallas, San Antonio	11,924	5,226	22,510	4,321
Denver, Ogden, Salt Lake City	16,401	595	17,566	20,346
Los Angeles, San Fran. Areas <sup>8</sup>	22,990	2,690	25,675	21,831
Portland, Seattle, Spokane	7,247	387	15,188	5,007
Grand totals	323,596	112,775	1,240,980	238,932
Totals same week 1956	349,530	136,042	1,398,768	244,339

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Nov. 2, compared with the same week in 1956, was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP to 1000 lbs.		VEAL CALVES Good and Choice		HOGS <sup>*</sup> Grade B <sup>1</sup> Dressed		LAMBS Good Handyside	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$17.00	\$19.46	\$24.25	\$24.50	\$26.25	\$29.50	\$20.65	\$20.00
Montreal	16.75	...	23.30	20.30	28.75	29.40	17.40	17.70
Winnipeg	16.61	18.10	22.41	18.70	24.16	27.00	17.00	17.55
Calgary	17.10	17.75	14.65	15.31	22.71	25.63	17.75	16.75
Edmonton	15.50	17.35	16.50	14.85	23.75	26.25	16.75	17.20
Lethbridge	16.75	17.75	14.25	...	22.60	25.30	16.85	16.75
Pr. Albert	15.60	17.25	16.00	15.60	22.50	25.50	15.40	15.35
Moose Jaw	15.50	17.90	15.50	17.75	22.50	25.50	14.25	13.10
Saskatoon	15.60	18.00	17.50	16.80	22.60	25.50	15.60	16.00
Regina	...	17.75	16.50	14.50	22.75	25.50	15.90	15.95
Vancouver	15.70	18.75	17.50	19.75	...	27.15	19.25	19.35

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended November 8:

	Cattle	Calves	Hog
Week ended November 8	2,926	891	16,161
Week previous (five days)	3,157	1,232	17,429
Corresponding week last year	2,800	1,359	18,676

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, Nov. 12 were as follows:

**CATTLE:** Cwt.  
Steers, ch. & pr. .. \$24.00@26.00  
Steers, gd. & ch. .. 20.50@24.50  
Heifers, gd. & ch. .. 20.00@24.00  
Cows, util. & com'l. 12.50@15.50  
Cows, can. & cut. .. 10.00@12.50  
Bulls, util. & com'l. 15.00@16.50  
**VEALERS:**  
Good & choice .... 18.00@22.00  
Calves, good & ch. .. 18.00@21.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 17.00@17.40  
200/220 lbs. .... 17.00@17.50  
220/240 lbs. .... 17.00@17.50  
240/270 lbs. .... 16.75@17.35  
Sows, U.S. No. 1-3:  
270/360 lbs. .... 15.75@16.25  
**LAMBS:**  
Good & choice .... 21.25@22.00  
Utility & good .... 20.00@21.25

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, Nov. 12 were as follows:

**CATTLE:** Cwt.  
Steers, prime .... \$25.25@28.50  
Steers, choice .... 23.25@26.50  
Steers, good .... 20.75@23.50  
Heifers, ch. & pr. .. 22.50@24.50  
Heifers, good .... 20.00@22.50  
Cows, util. & com'l. 11.00@13.00  
Cows, can. & cut. .. 11.00@13.00  
Bulls, cut. & com'l. 14.00@17.00  
Bulls, good (beef) .. None quoted  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 16.75@17.25  
200/220 lbs. .... 17.00@17.40  
220/240 lbs. .... 16.85@17.25  
240/270 lbs. .... 16.75@17.25  
Sows, U.S. No. 1-3:  
270/360 lbs. .... 15.25@16.00  
360/450 lbs. .... 14.75@15.50  
**LAMBS:**  
Choice & prime .... 21.50@22.50  
Good & choice .... 21.00@21.50

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Nov. 9, 1957, compared:

### CATTLE

Week ended	Prev. week	Cor.
Nov. 9	25,978	19,692
Nov. 9	14,293	13,134
Nov. 9	4,150	4,636
Nov. 9	8,344	8,481
Nov. 9	9,718	12,189
Nov. 9	11,200	14,879
Nov. 9	2,767	3,508
Nov. 9	16,882	10,729
Nov. 9	5,534	9,222
Nov. 9	4,164	5,179
Nov. 9	10,284	15,195
Nov. 9	14,009	16,691
Nov. 9	4,770	5,259
Totals	111,916	151,183

### HOGS

Chicago	32,922	28,616	38,647
Kan. City	18,223	16,320	14,774
Omaha	13,154	13,073	63,710
N. S. Yards	37,606	28,752	45,005
St. Joseph	30,256	28,355	38,582
Sioux City	18,264	15,805	22,837
Wichita	14,379	18,916	12,227
New York & Jer. City	58,132	61,108	
Okl. City	12,063	11,472	13,948
Cincinnati	12,083	12,120	15,307
Denver	10,772	8,015	12,721
St. Paul	51,170	45,696	69,442
Milwaukee	5,643	5,991	7,135
Totals	256,479	296,263	415,443

### SHEEP

Chicago	6,498	5,774	6,512
Kan. City	3,854	4,385	4,085
Omaha	700	1,076	9,510
N. S. Yards	4,463	3,870	4,689
St. Joseph	7,672	7,614	5,186
Sioux City	3,273	3,057	3,026
Wichita	921	924	658
New York & Jer. City	43,900	40,501	
Okl. City	3,200	2,377	3,695
Cincinnati	532	464	563
Denver	14,114	14,554	12,930
St. Paul	10,394	10,018	7,719
Milwaukee	1,946	1,403	1,425
Totals	57,567	90,425	101,099

\*Cattle and calves, including inspected slaughter, including direct. †Stockyard sales for local slaughter. ‡Stockyard receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Nov. 2:

	Week ended Nov. 2	Same week 1956
<b>CATTLE</b>		
Western Canada	25,616	23,972
Eastern Canada	23,776	21,878
Totals	49,392	45,850
<b>HOGS</b>		
Western Canada	54,113	51,568
Eastern Canada	57,571	61,259
Totals	111,684	112,827
All hog carcasses graded	121,107	121,660
<b>SHEEP</b>		
Western Canada	6,152	8,481
Eastern Canada	20,219	21,994
Totals	26,371	30,475

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 9:

	Cattle	Calves	Hogs	Sheep
Total (incl. direct)	231	105	20	11
Prev. wk.	2,305	986	16,831	4,948
Salable	129	91	10	10
Total (incl. direct)	3,030	672	18,831	11,415

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 7	4,471	125	7,936	1,124
Nov. 8	965	123	10,848	767
Nov. 9	135	1	4,134	24
Nov. 11	18,739	633	10,600	1,828
Nov. 12	5,500	800	11,500	3,000
Nov. 13	18,000	200	9,500	3,300
Week so far	45,239	1,153	31,600	8,128
Wk. ago	40,482	1,054	40,007	7,280
Yr. ago	49,296	2,020	51,296	10,673

\*Including 59 cattle, 3,584 hogs and 623 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 7	3,353	25	2,801	...
Nov. 8	2,185	2	3,439	388
Nov. 9	137	27	677	156
Nov. 11	6,169	...	2,294	467
Nov. 12	4,000	...	3,000	1,000
Nov. 13	7,000	...	3,000	500
Week so far	17,169	...	8,294	1,967
Wk. ago	18,149	...	835	10,080
Yr. ago	20,893	...	420	12,650

### NOVEMBER RECEIPTS

	1957	1956
Cattle	92,472	78,197
Calves	2,799	4,895
Hogs	103,526	142,614
Sheep	18,299	24,546

### NOVEMBER SHIPMENTS

	1957	1956
Cattle	45,404	41,539
Hogs	27,496	33,104
Sheep	4,679	7,875

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Nov. 13:

	Week ended Nov. 13	Nov. 6
Packers' purch.	26,154	35,543
Shippers' purch.	17,165	14,580
Totals	43,319	50,123

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Nov. 8, with comparisons:

	Cattle	Hogs	Sheep
Week to date	314,000	491,000	162,000
Previous week	366,000	561,000	174,000
Same wk. 1956	309,000	545,000	139,000
1957 to date	12,592,000	18,591,000	6,910,000
1956 to date	13,923,000	21,374,000	7,851,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 7:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,275	370	875	50
No. P. land	2,800	450	1,825	2,650
San. Fran.	1,000	100	1,100	4,425

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Nov. 12 were as follows:

	Cwt.
<b>CATTLE:</b>	
Steers, ch. & pr.	\$23.00@27.00
Steers, gd. & ch.	20.00@22.00
Steers, stand.	17.00@19.00
Hifers, gd. & ch.	18.00@22.00
Cows, util. & com'l.	13.00@15.00
Cows, can. & cut.	10.00@13.00
Bulls, util. & com'l.	15.00@17.00
<b>VEALERS:</b>	
Choice & prime	29.00@31.00
Good & choice	25.00@29.00
Util. & stand.	17.00@24.00
<b>HOGS, U.S. No. 1-3:</b>	
160/180 lbs.	16.75 only
180/200 lbs.	17.00@17.50
200/220 lbs.	17.00@17.50
220/240 lbs.	17.00@17.50
240/270 lbs.	17.00 only
<b>SOVS, U.S. No. 1-3:</b>	
275/400 lbs.	14.75@15.00
400/600 lbs.	14.25@14.50
<b>LAMBS:</b>	
Choice & prime	21.50@22.00
Good & choice	19.00@21.50

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Nov. 12, were reported by the Agricultural Marketing Service, Livestock Division as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS (Includes Bulk of Sales):</b>					
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1-3:					
120-140 lbs.	\$15.75-16.50	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	16.25-17.00	None qtd.	None qtd.	None qtd.	\$15.75-16.25
160-180 lbs.	16.75-17.35	\$15.50-16.75	\$16.00-16.50	\$16.00-17.00	16.00-16.50
180-200 lbs.	17.00-17.50	16.50-17.50	16.75-17.10	16.50-17.25	16.50-17.75
200-220 lbs.	17.00-17.65	16.75-17.50	16.75-17.25	16.75-17.50	16.50-17.75
220-240 lbs.	16.75-17.50	16.75-17.50	16.75-17.25	16.75-17.50	16.50-17.75
240-270 lbs.	16.75-17.25	16.75-17.00	16.50-17.10	16.50-17.50	16.00-16.75
270-300 lbs.	None qtd.	None qtd.	None qtd.	16.25-16.75	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
<b>Medium:</b>					
160-220 lbs.	16.00-16.75	15.00-16.50	15.50-16.25	15.50-16.50	15.50-16.00

<b>SOVS:</b>					
U.S. No. 1-3:					
150-270 lbs.	16.00-16.25	16.00 only	16.00 only	None qtd.	15.50-15.75
270-300 lbs.	16.00-16.25	16.00 only	15.75-16.00	15.75-16.00	15.50-15.75
300-330 lbs.	16.00-16.25	15.75-16.00	15.50-15.75	15.75-16.00	15.50-15.75
330-360 lbs.	15.75-16.25	15.50-15.75	15.50-15.75	15.75-16.00	15.50-15.75
360-400 lbs.	15.75-16.00	15.25-15.50	15.50-15.75	15.50-15.75	15.25-15.50
400-450 lbs.	15.50-16.00	15.00-15.50	15.25-15.50	15.50-15.75	15.25-15.50
450-550 lbs.	15.00-15.75	14.50-15.25	15.00-15.25	15.25-15.50	14.75-15.00

**Boars & Stags,**  
all wts. 11.50-12.75 None qtd. None qtd. 11.50-12.50 None qtd.

## SLAUGHTER CATTLE & CALVES:

<b>STEERS:</b>					
<b>Prime:</b>					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	26.00-27.25	25.50-26.50	25.50-27.00	None qtd.
1100-1300 lbs.	None qtd.	26.50-27.75	25.50-26.50	25.75-27.00	None qtd.
1300-1500 lbs.	None qtd.	26.00-27.75	25.25-26.50	25.50-27.00	None qtd.

<b>Choice:</b>					
700-900 lbs.	23.50-26.00	24.00-26.00	23.50-25.50	23.00-25.50	23.00-24.50
900-1100 lbs.	23.75-26.00	24.50-26.25	23.50-25.50	23.00-25.75	23.00-25.00
1100-1300 lbs.	23.75-26.00	24.25-26.25	23.50-25.50	23.00-25.75	23.00-25.00
1300-1500 lbs.	23.25-25.75	23.75-26.25	23.00-25.50	23.00-25.75	23.00-25.00

<b>Good:</b>					
700-900 lbs.	20.00-23.75	21.00-24.00	20.00-23.50	20.00-23.00	20.50-23.00
900-1100 lbs.	20.50-23.75	21.00-24.50	20.00-23.50	20.00-23.00	21.00-23.00
1100-1300 lbs.	20.50-23.75	20.50-24.25	20.00-23.50	20.00-23.00	21.00-23.00

<b>Standard,</b>					
all wts.	None qtd.	19.00-21.00	17.50-20.00	17.25-20.00	17.00-20.00
<b>Utility,</b>					
all wts.	14.00-17.00	16.00-19.00	15.00-17.50	14.75-17.25	15.00-17.00

<b>HEIFERS:</b>					
<b>Prime:</b>					
600-800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	23.00-24.00
800-1000 lbs.	None qtd.	24.75-26.00	25.25-25.75	25.50-25.50	23.50-24.50

<b>Choice:</b>					
600-800 lbs.	23.25-25.50	23.00-24.75	22.75-25.25	22.75-24.50	21.50-23.00
800-1000 lbs.	23.00-25.50	23.50-25.00	23.25-25.25	22.75-24.50	22.00-23.50

<b>Good:</b>					
500-700 lbs.	19.25-23.25	20.00-23.00	19.50-23.25	19.50-22.75	20.00-22.00
700-900 lbs.	19.00-23.25	20.75-23.50	19.75-23.25	19.50-22.75	20.00-22.00

<b>Standard,</b>					
all wts.	16.50-19.25	17.50-20.75	16.00-19.75	16.50-19.50	17.00-20.00
<b>Utility,</b>					
all wts.	13.50-16.50	14.50-17.50	14.00-16.00	14.50-16.50	15.00-17.00

<b>COWS:</b>					
<b>Commercial,</b>					
all wts.	14.50-16.00	15.00-16.00	15.00-16.00	14.50-16.00	15.00-15.50
<b>Utility,</b>					
all wts.	13.00-14.50	13.25-15.00	13.50-15.00	12.50-14.50	13.00-14.00

Commercial	15.50-17.00	17.50-18.00	15.50-16.25	15.25-16.75	15.50-16.00
Utility	14.00-15.50	15.75-17.50	14.00-15.50	13.50-15.25	16.00-16.50
Cutter	11.50-14.00	14.50-15.75	13.00-15.00	12.50-13.50	16.00-16.50
<b>VEALERS, All Weights:</b>					



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**SUPERINTENDENT:** 30 years' experience in all phases of meat packing industry. References furnished. Will locate anywhere. W-419, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**BEEF DEPARTMENT MANAGER:** Well qualified. Familiar with boning and breaking operations. Available soon. Interested only above-average proposition. W-429, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**BROKERS:** Well versed in beef, pork, provisions, poultry, seafoods, equipment, administrative ability. W-434, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**MANAGER-SUPERINTENDENT:** Large or small plant. Practical, efficient. Livestock, production, sales, etc. Excellent references. W-416, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED BUYER:** Cattle and Lamb. Age 35, 11 years with large packer. Known cooler sales. W-451, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**BEEF MAN or CATTLE BUYER:** Experienced in cooler, plant operations and buying. Working knowledge of pork products. Animal Science degree. Age 33. Married. W-430, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

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900 East 31st St. Wichita, Kansas

#### TALLOW-GREASES

Experienced man, with good knowledge of rendering operation and familiarity with tallow and greases and markets to become a buyer for an old line midwestern firm. Some traveling required. State qualifications and age. A good opportunity—and a good future. All replies will be held confidential. W-452, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

#### CHEMIST

We are opening a laboratory to make prompt analysis of meats in process. Have excellent home for gentleman capable of handling this as well as coordinating work between laboratory, sausage and smoked meat departments. Plant located in California. All replies held in strict confidence. State age, experience. W-455, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**PLANT SUPERINTENDENT:** Expanding plant in metropolitan New York area is now ready for superintendent. Must have complete knowledge of processing S. C. hams and operation of sausage kitchen. Excellent opportunity. Apply to Box W-440, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N. Y.

**SALESMEN:** Experienced selling quality provisions to retailers, wholesalers, hotels, institutions in New York City and vicinity. Salary open. Apply to Box W-441, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N. Y.

**BROKERAGE HOUSE:** Has opening for experienced beef man familiar with wholesale trade New York City. Branch cooler experience helpful but not necessary. Replies treated strictly confidential. W-453, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**WORKING FOREMAN:** For beef kill floor, work in central New York state area. Our kill averages approximately 150 cattle per day. State experience, age, expected wage and full particulars as to references etc. W-444, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N. Y.

**CASING FOREMAN:** For midwestern independent packer. Must know hog and beef casing selection and grading. State age, experience, and expected salary in reply. W-445, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE FOREMAN:** Experienced man needed to take full charge of department for manufacture of quality product. Minnesota packer. State qualifications and age. Replies strictly confidential. W-452, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Experienced stationary and refrigeration engineer for packinghouse in Iowa. Only man who meets these qualifications need apply. W-446, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

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